



Morgado do Reguengo DOC Red

Wine

2018

ABOUT

Founded in 1954 by a small group of winegrowers of the region and inserted in the Natural Park of the São Mamede Mountains, since its beginning, the Adega de Portalegre Winery, was distinguished by the quality and originality of their wines.

The typicity of the wines comes from the vineyards located at an altitude between 600 and 700 metres and by the fact that the average age of the vineyards can be of 70 years old and by the maintenance of an ancestral culture of wine, where quality and typicity are the main purpose. The region of Portalegre represents a unique terroir, allowing Adega de Portalegre to produce wines with an expressive personality, singularity and even some eccentricity. This uniqueness has been awarded through the past 60 years, in national and international competitions.

WINEMAKING

The grapes are handpicked directly to 20 kgs crates, then totally destemmed. Fermentation occurs in stainless steel vats and winepress with controlled temperature at 25°C. Maceration is post fermentation. Malolactic fermentation is made in stainless steel vats.

TASTING NOTES

Exuberant nose of ripe black fruit and caramelized nuts. On the mouth is very elegant with notes of red and black fruit. Round and persistent after taste.

HOW TO SERVE

Should be served at 17-18°C. To be paired with roasted and grilled meats, typical portuguese dishes such as "Cozido à Portuguesa" and roasted codfish.

GRAPE VARIETIES

Trincadeira, Castelão, Grand Noir and Alicante Bouschet

GOOD PRACTICES IN TRANSPORTATION AND WAREHOUSING

To prevent early changes in the organoleptic and physical-chemical properties of a wine, it must be transported and stored in good environmental conditions, including temperature (10-18° C or 50 - 64 of F) and humidity (50-80%).

CAPACITY:

75 cl

ALCOHOL BY VOLUME:

14% Vol.

ANALYSIS:

Total Acidity: 5,4 g/dm³
Residual Sugar: 0,8 g/m³
Total SO²: 82 g/m³
pH: 3,64

	Unit	Case	Pallet
Bottles	1	6	594
Case	-	1	99
Dimensions (LxWxH in cm)	8,09x8,09x29,9	31,0x25,0x17,5	120x80x166
Gross Weight	1,385	8,567	869,0
Net Weight	0,75	4,50	445,5
Cs / Layer	-	-	11
Layer / Pallet	-	-	9
Bar Code	5600759207245	65600759207247	