



## Conventual Red Wine Reserva – 75 cl (2014)

### ALENTEJO

Founded in 1954 by a small group of winegrowers of the region, since its beginning the **Adega de Portalegre** Winery, inserted in the Natural Park of the São Mamede Mountains, 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 meters and by the fact that the average age of the wines can be of 70 years old.

The region of Portalegre represents a unique terroir, allowing to **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 international and national competitions.

**Conventual** is a unique Alentejo wine with the distinctiveness of being produced with grapes from altitude vineyards in the Portalegre region. The 25 years of history and the numerous prizes achieved, emphasizes its quality, being one of the top-of-mind brands of Alentejo. Taste it, you will be surprised. It has a region, a country, people and stories.

### WINEMAKING

The grapes are hand harvested. Afterwards are totally destemmed, fermented in stainless steel vats with temperature control between 26° and macerated for 12 days, allowing to be in contact with the skins for color and aromas extraction. After the malolactic fermentation, the wine rests 12 months in used French oak casks and afterwards is bottled and ages in bottle for one year.

### TASTING NOTES

Nose with notes of cherry, paprika and pepper, complemented by chocolate hints. Engaging and smooth mouth feel with full body where we can find mineral notes along with hints of fruit and chocolate that linger in the long after taste.

### HOW TO SERVE

Should be served at a temperature between 16°-18°C.

To be paired with roasted or grilled meats, cod fish or traditional Portuguese dish "Cozido à Portuguesa".

### GRAPE VARIETIES

Syrah, Alicante Bouschet, Touriga Nacional and Cabernet Sauvignon.

### ANALYSIS

- **Alcohol Content:** 14,0% vol.
- **Total Acidity:** 5.9 g/dm<sup>3</sup>.
- **Residual Sugar:** 0,50 g/dm<sup>3</sup>.
- **Total SO<sub>2</sub>:** <70 mg/dm<sup>3</sup>.
- **pH:** 3,64.

### 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 °F) and humidity (50-80%).

PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
	1 Bottle	8,06 x 8,06 x 29,9 cm	1,307 Kg	0,75 Kg	5600759207252
	6 Bottles / 1 case	31,0 x 25,0 x 17,5 cm	8,072 Kg	4,50 Kg	65600759207254
	648 Bottles / 108 cases	120 x 80 x 166 cm	895 Kg	486 Kg	---
	Cs/ Layer: 12 Layer / Pallet: 9				