



## Conventual White Wine – 75 cl (2016)

### 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

For this wine, the grape is harvested manually.

In the winery, after immediate crushing and destemmed, then is cooled down by thermic shock. There will occur skin maceration in open spout with pneumatic pressing system. Afterwards, the wine will be statically decanted in the cold for 24 hours. The alcoholic fermentation occurred at a controlled temperature of 16°C in stainless vats.

### TASTING NOTES

Fragrant nose with notes of citrus, peach and light tropical nuances supported by mineral hints. Fresh, soft and voluminous mouth feel.

### HOW TO SERVE

Should be served young (2-3 years) and chilled (10°-12°C).

To be paired with fish, seafood, white meat, or with a cocktail.

### GRAPE VARIETIES

Arinto, Roupeiro and Antão Vaz.

### ANALYSIS

- **Alcohol Content:** 13,5% vol.
- **Total Acidity:** 5,2 g/dm<sup>3</sup>.
- **Residual Sugar:** <0,60 g/dm<sup>3</sup>.
- **SO<sub>2</sub> Total:** 114 mg/dm<sup>3</sup>.
- **pH:** 3,74.

### 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	7,34 x 7,34 x 32,50 cm	1,170 Kg	0,75 Kg	5600759207177
	6 Bottles / 1 case	22,4 x 15,3 x 33,4 cm	7,127 Kg	4,50 Kg	65600759207179
	600 Bottles / 100 cases Cs/ Layer: 25 Layer / Pallet: 4	120 x 80 x 146 cm	734 Kg	450 Kg	---