



# ADEGA DE CARVOEIRA

**BRAND** Velhos Tempos  
**DESIGNATION** Vinho Regional Lisboa - Red  
**GRAPES** Syrah.  
**VINIFICATION** Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly. Use of selected yeast, with controlled fermentation at 26°C.

**ORGANOLEPTIC CHARACTERISTICS** It features a garnet colour, a red fruit and spicy aroma. It is full-bodied, soft, with a persistent wood flavoured aftertaste. Better enjoyed at a temperature between 16°C and 18°C.

## PHYSICOCHEMICAL ANALYSIS

**ALCOHOLIC STRENGTH** 14,5% vol.  
**TOTAL ACIDITY** 5,7 g/L (tartaric acid)  
**pH** 3,49  
**RESIDUAL SUGAR** 2,1 g/L

## PRESENTATION

**BOTTLE** Bordelaise  
**CAPACITY** 0,75L  
**PACKAGING** 6 un.  
**PACKAGING WEIGHT** 7,690 Kg  
**PACKAGING DIMENSIONS** 216x144x325 mm  
**EUROPALLET** 100 (25 x 4) (6 un.)

**STORAGE** It should be preserved on « lying bottle », in a cool dry place, away from the light, for about 5 years. Being a natural product, it is subject to create deposit.

**BOTTLE EAN CODE 0,75L** 5602574205826

