



ADEGA DE CARVOEIRA

BRAND Arcadas de Lisboa
DESIGNATION Vinho Regional Lisboa - Red
GRAPES Syrah and Castelão
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 Garnet colored wine, with red fruits aromas and vanilla notes, which give it a velvety flavor with well integrated wood, making it persistent. Recommended to accompany codfish dishes, meat and some cheeses. Serve at temperature of 16°-18°C.

PHYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH 13,5% vol.
TOTAL ACIDITY 5,45 g/L (tartaric acid)
pH 3,50
RESIDUAL SUGAR < 1 g/L

PRESENTATION

BOTTLE Bordalesa
CAPACITY 0,75L
PACKAGING 6 un.
PACKAGING WEIGHT 7,690 Kg
PACKAGING DIMENSIONS 216x144x325 mm
EUROPALLET 100 (25x4) (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.



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

Estrada Nacional 9, nº 5 | Curvel | 2565-138 Carvoeira | Torres Vedras | Portugal
Tel.: +351 261 743 257 | Fax: +351 261 743 211 | geral@adegacarvoeira.pt | www.adegacarvoeira.pt