



ADEGA DE CARVOEIRA

BRAND	Velhos Tempos
DESIGNATION	Vinho DOC Alenquer - White
GRAPES	Fernão Pires, Seara Nova and Arinto.
VINIFICATION	Complete destemming, crushing, and pneumatic pressing in stainless steel tanks. Thermal shock at 14°C and filtration. Use of selected yeast, with controlled fermentation at 16°C.
ORGANOLEPTIC CHARACTERISTICS	A citrus-coloured wine that features a fruity and floral aroma, highlighting the perfect balance among taste, body, and freshness, leaving a persistent aftertaste of tropical fruits. It is recommended to pair with fish and seafood dishes, as well as lightly cooked meats. Better enjoyed at a temperature between 12°C and 14°C.
PYSICOCHEMICAL ANALYSIS	
ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,5 g/L (tartaric acid)
pH	3,38
RESIDUAL SUGAR	1,0 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.)



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