



ADEGA DE CARVOEIRA

BRAND	Alenquer
DESIGNATION	Red wine DOC Alenquer
GRAPES	Aragonês, 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	It features a garnet colour, with a red fruit aroma. This elegant wine is well blended with wood, leaving an intrinsic and persistent aftertaste. Better enjoyed at a temperature between 16°C and 18°C.

PHYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,4 g/L (tartaric acid)
pH	3,50
RESIDUAL SUGAR	2,3 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.



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