



# ADEGA DE CARVOEIRA

<b>BRAND</b>	Velhos Tempos
<b>DESIGNATION</b>	Vinho Regional Lisboa - White Reserve
<b>GRAPES</b>	Arinto (100%).
<b>VINIFICATION</b>	Complete destemming, crushing, and pneumatic pressing. Thermal shock at 14°C and static setting. Use of selected yeast, with controlled fermentation at 15°C.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	A citrus-coloured wine, with exuberant, floral aroma, and a hint of tropical and citrus fruits. Its aftertaste is fruity, elegant, lightly acidulous, which demonstrates its persistence. It is recommended to pair with fish dishes, seafood, and lightly cooked meats. Better enjoyed at a temperature between 10°C and 12°C.
<b>PHYSICOCHEMICAL ANALYSIS</b>	
<b>ALCOHOLIC STRENGTH</b>	13% vol.
<b>TOTAL ACIDITY</b>	5,7 g/L (tartaric acid)
<b>pH</b>	3,35
<b>RESIDUAL SUGAR</b>	< 1,5 g/L
<b>PRESENTATION</b>	
<b>BOTTLE</b>	Bordelaise
<b>CAPACITY</b>	0,75L
<b>PACKAGING</b>	6 un.
<b>PACKAGING WEIGHT</b>	8,334 Kg
<b>PACKAGING DIMENSIONS</b>	240x160x320 mm
<b>EUROPALLET</b>	92 caixas (6 un.)



## ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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