



# ADEGA DE CARVOEIRA

<b>BRAND</b>	Mirante
<b>DESIGNATION</b>	Vinho Regional Lisboa - Light Rosé
<b>GRAPES</b>	Castelão and Aragonês.
<b>VINIFICATION</b>	Complete destemming, crushing, and pneumatic pressing. Thermal shock at 14°C and filtration. Use of selected yeast, with controlled fermentation at 16°C.

<b>ORGANOLEPTIC CHARACTERISTICS</b>	A salmon-coloured, with red nuances, slightly floral and elegant aroma of wild fruits, with fresh, persistently enough aftertaste. Better enjoyed at a temperature between 10°C and 12°C. It is recommended to pair with a snack, lightly cooked fish and meat dishes. It also be simply served as an aperitif or a refreshing drink.
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## PHYSICOCHEMICAL ANALYSIS

<b>ALCOHOLIC STRENGTH</b>	9,5% vol.
<b>TOTAL ACIDITY</b>	5,2 g/L (tartaric acid)
<b>pH</b>	3,07
<b>RESIDUAL SUGAR</b>	8,1 g/L

## PRESENTATION

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



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

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