



ADEGA DE CARVOEIRA

BRAND Velhos Tempos
DESIGNATION Vinho Regional Lisboa - Red
GRAPES Touriga Nacional and Cabernet Sauvignon.
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 A garnet-coloured wine, with an aroma odripre red fruits and spices. Full bodied, complex and soft. Its is recommended to pair with meat dishes and cheeses. Better enjoyed at a temperature between 16°C and 18°C.

PHYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH 14% vol.
TOTAL ACIDITY 5,5 g/L (tartaric acid)
pH 3,5
RESIDUAL SUGAR 1,7 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.



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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