



ADEGA DE CARVOEIRA

BRAND	Biqueirão
DESIGNATION	Red Wine
VINIFICATION	Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly. Use of selected yeast, with controlled fermentation at 26°C.
ORGANOLEPTIC ORGANOLÉPTICAS	It features a garnet colour, fruity aroma, and a soft, velvety, full-bodied taste. It is recommended to pair with meat and cheese dishes. Better enjoyed at a temperature between 16°C and 18°C.

PYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,3 g/L (tartaric acid)
pH	3,53
RESIDUAL SUGAR	1,0 g/L

PRESENTATION

BOTTLE	Bordelaise
CAPACITY	0,375L
PACKAGING	12 un.
PACKAGING WEIGHT	8,22 Kg
PACKAGING DIMENSIONS	253x191x242 mm
EUROPALLET	90 boxes

BOTTLE	Bordelaise
CAPACITY	0,75L
PACKAGING	12
PACKAGING WEIGHT	13,54 Kg
PACKAGING DIMENSIONS	309x233x288 mm
EUROPALLET	48 boxes

BOTTLE	Bordelaise
CAPACITY	1L
PACKAGING	12 un.
PACKAGING WEIGHT	18,32 Kg
PACKAGING DIMENSIONS	341x257x308 mm
EUROPALLET	40 boxes



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