



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

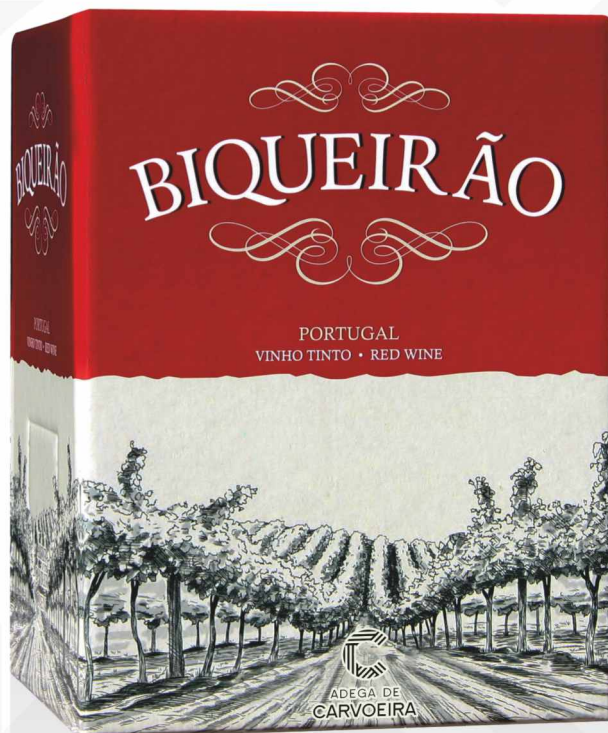
ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,3 g/L (tartaric acid)
pH	3,53
RESIDUAL SUGAR	1,0 g/L

PRESENTATION

BIB	5L
WEIGHT	5,188 Kg
DIMENSIONS	183x140x234 mm
EUROPALLET	146 BIB

BIB	10L
WEIGHT	10,373 Kg
DIMENSIONS	192x192x319 mm
EUROPALLET	72 BIB

BIB	20L
WEIGHT	20,3 Kg
DIMENSIONS	260x222x395 mm
EUROPALLET	45 BIB



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