



ADEGA DE CARVOEIRA

BRAND Raposa
DESIGNATION White Wine
VINIFICATION Complete destemming, crushing, pneumatic pressing, thermal shock, and filtration. Use of selected yeast, with controlled fermentation at 17°C.

ORGANOLEPTIC CHARACTERISTICS A citrus-coloured wine that features fruity aroma, persistently enough flavour, and slightly acidic finish. It is recommended to pair with fish and seafood dishes. Better enjoyed at a temperature between 10°C and 12°C.

PYSICOCHEMICAL ANALYSIS

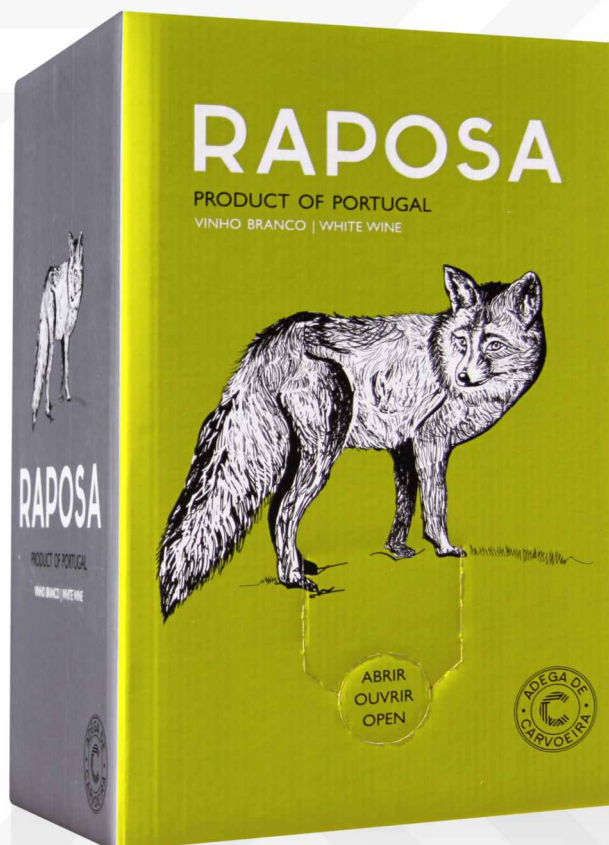
ALCOHOLIC STRENGTH 12% vol.
TOTAL ACIDITY 5,6 g/L (tartaric acid)
pH 3,48
RESIDUAL SUGAR 2,4 g/L

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



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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