



ADEGA DE CARVOEIRA

BRAND	Velhos Tempos
DESIGNATION	Vinho Regional Lisboa - Red Reserve
GRAPES	Syrah and Marselan.
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 intense, spicy vanilla aroma, which makes this wine extremely unique. A perfect blend between wood and grapes that brings its flavour to an intrinsic, complex final structure, with round and persistent tannins. It is recommended to pair with traditional Portuguese dishes, particularly oven dishes. Better enjoyed at a temperature between 16°C and 18°C.

PHYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH	14,5% vol.
TOTAL ACIDITY	5,8 g/L (tartaric acid)
pH	3,48
RESIDUAL SUGAR	0,7 g/L

PRESENTATION

BOTTLE	Bordelaise
CAPACITY	0,75L
PACKAGING	6 un.
PACKAGING WEIGHT	8,334 Kg
PACKAGING DIMENSIONS	240x160x320 mm
EUROPALLET	92 caixas (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.



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