



Azueira

## CAPRICH DO REI

### REGIONAL WINE LISBON • red

CLASSIFICATION: Regional Lisboa • Monovariety

COUNTRY: Portugal

HARVEST: 2017

TYPE: Red

CLIMATE: Temperate Mediterranean under the influence of the cool Atlantic breezes.

GRAPE VARIETIES: Syrah

WINEMAKER: José Neiva Correia and Lisete Lucas

#### VINIFICATION

Prolonged post-fermentative maceration of 30 days with application of selected yeasts and pectolytic extraction enzymes.

#### TASTING NOTES

Bright red colour, intense aroma of mature wild berries with balsamic notes. Complex taste, with soft tannins and a lingering finish. It's a harmonious, elegant and fragrant wine.

#### SERVING SUGGESTION

Grilled meat or fish. Lean meat. Vegetarian dishes  
Recommended to be served at a temperature of 16° to 18°C.

#### SUMMARY ANALYSIS

ALCOHOL  
13,05% vol

TOTAL ACIDITY  
5,77 g/L

VOLATILE ACIDITY  
0,49 g/L

SO<sub>2</sub> TOTAL  
96 mg/L

PH  
3,53

CAPACITY  
1,5 L

#### ADDITIONAL INFORMATION

- Contains sulfites.
- Forbidden sale to people under 18 years old.
- Drink in moderation, alcohol consumption is not advisable for pregnant women and children.

#### STORAGE CONDITIONS

Temperature between 16°-18°C • moderate humidity • Minimal exposure to light.  
Transportation must be done with the bottles vertically, with the least possible agitation and well packaged.

PACKING TYPE: Bottle Bordalesa Elegance

CAPACITY: 1,5 L

#### LOGISTICS DATA



BOTTLE  
1,5 L



BOX  
1x 1,5 L

