



Adega de
Azueira

PORTA DA TAPADA

REGIONAL WINE LISBON • red

CLASSIFICATION: Regional Lisboa

COUNTRY: Portugal

HARVEST: 2019

TYPE: Red

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

GRAPE VARIETIES: Castelão, Aragonês e Alicante Bouschet

WINEMAKER: José Neiva Correia

VINIFICATION

Classical, with extended post-fermentation maceration. Application of selected yeasts and pectolytic extraction enzymes. Fermentation with temperature control.

TASTING NOTES

Ruby color wine, with fresh aromas of red fruits and berries, surrounded by soft tannins, with a slight acidity that gives elegance and persistence together. At the end we are presented with a balanced taste, smooth and easy to drink.

SERVING SUGGESTION

Excellent at all times and a good accompaniment for meats, spicy foods and cheese. It should be served at a temperature of 16° to 18°C

SUMMARY ANALYSIS

ALCOHOL
13% vol

TOTAL ACIDITY
5,83 g/L

VOLATILE ACIDITY
0,54 g/L

SO₂ TOTAL
121 mg/L

PH
3,45

CAPACITY
750 mL

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 Elite

CAPACITY: 0,75 L

LOGISTICS DATA



BOTTLE
0,75 L



BOX
6x 0,75 L



PALLET 0,80 x1,20m
4Fx25 • 100 Boxes
5Fx25 • 125 Boxes



CONTAINER 20"
11Px125 • 1375 Boxes
FULL • 2625 Boxes



saiba +

partilhe +

goste +