



Adega de  
**Azueira**

# PORTA DA TAPADA

## REGIONAL WINE LISBON • red

**CLASSIFICATION:** Regional Lisboa

**COUNTRY:** Portugal

**HARVEST:** 2018

**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

**SO<sub>2</sub> TOTAL**  
121 mg/L

**PH**  
3,45

**CAPACITY**  
375 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

**CAPACITY:** 0,375 L

### LOGISTICS DATA



**BOTTLE**  
0,375 L



**BOX**  
12x 0,375 L



**PALLET 0,80 x1,20m**  
6Fx19 • 114 Boxes

