



Adega de
Azueira

BOÉMIO

TABLE WINE • red

CLASSIFICATION: Table Wine

COUNTRY: Portugal

TYPE: Red

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

WINEMAKER: José Neiva Correia e Lisete Lucas

VINIFICATION

Classical, with extended post-fermentation maceration.

TASTING NOTES

Born in one of the largest wine regions of Portugal, is characterized by its softness, vivid color with fresh aromas of red fruits, which are accompanied by a body and a balanced taste.

SERVING SUGGESTION

Accompanies barbecue, pasta, vegetarian food or cheese.
It should be served at a temperature of 16°-18°C.

SUMMARY ANALYSIS

ALCOHOL
13% vol

TOTAL ACIDITY
5,8 g/L

VOLATILE ACIDITY
0,65 g/L

SO₂ TOTAL
143 mg/L

PH
3,43

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
5Fx25 • 125 Boxes



CONTAINER 20"
11Px125 • 1315 Boxes
FULL • 2625 Boxes



saiba +

partilhe +

goste +