



Adega de
Azueira

O MAGNÂNIMO D. JOÃO V

RESERVE • red

CLASSIFICATION: Regional Lisboa • Reserve

COUNTRY: Portugal

HARVEST: 2019

TYPE: Red

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

GRAPE VARIETIES: Alicante Bouschet and Castelão.

WINEMAKER: José Neiva Correia

VINIFICATION

Prolonged post-fermentative maceration of 30 days with the application of selected yeasts and pectolytic extraction enzymes. Aged in a toasted American oak cask for the period of a year.

TASTING NOTES

Of violet colour and fruity flavour, D. João V is a reserve containing peculiar black plum, wild berries and spicy aromas. Due to being aged in a cask, this is an elegant wine with a full body and great intensity. It provides for a lingering finish and a well balanced acidity.

SERVING SUGGESTION

An ideal pair for spicy dishes, red meat - roasted or grilled - and strong cheeses. Recommended to be served at the temperature of 16° to 18°C.

SUMMARY ANALYSIS

ALCOHOL
13,5% vol

TOTAL ACIDITY
5,68 g/L

VOLATILE ACIDITY
0,62 g/L

SO₂ TOTAL
137 mg/L

PH
3,51

CAPACITY
3 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: Borgonha 305 bottle **CAPACITY:** 3 L

LOGISTICS DATA



BOTTLE
3 L



BOX
1x3 L

