



Adega de
Azueira

D. JOÃO V GRANDE RESERVA

LISBON REGIONAL WINE • red

CLASSIFICATION: Lisboa Regional Lisbon • Grand Reserve

COUNTRY: Portugal

HARVEST: 2019

TYPE: Red

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

GRAPE VARIETIES: Alicant Bouschet, Syrah and Touriga Nacional.

WINEMAKER: José Neiva Correia e Lisete Lucas

VINIFICATION

Prolonged post-fermentative maceration for 30 days with the application of selected yeasts and extractive pectolytic enzymes. Ageing in American oak barrels of medium toast for a period of one year.

TASTING NOTES

Intense garnet colour, aroma of ripe red fruits, spices and toasted notes. The long ageing in wood makes this wine soft, silky, complex and profound. With excellent volume, concentration, structure and soft tannins, it combines with an enormous ageing capacity.

SERVING SUGGESTION

Ideal to pair with red and matured meats, hunting dishes and intense cheeses. Recommended to be served at the temperature of 16° to 18°C.

SUMMARY ANALYSIS

ALCOHOL
14% vol

TOTAL ACIDITY
5,91g/L

VOLATILE ACIDITY
0,68 g/L

SO₂ TOTAL
148 mg/L

PH
3,58

CCAPACITY
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: Borgonha La Ducasse bottle

CAPACITY: 750 ml

LOGISTICS DATA



BOTTLE
750 ml



BOX
6x 750 ml



PALLET 0,80 x1,20m



CONTAINER 20"

