



Adega de
Azueira

JASMIM

LISBON REGIONAL WINE • red

CLASSIFICATION: Regional Lisboa

COUNTRY: Portugal

HARVEST: 2019

TYPE: Red

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

GRAPE VARIETIES: Castelão, Tinta Roriz, Syrah and Caladoc

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

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

TASTING NOTES

Garnet color, has enticing aromas, good body, intense and velvety taste. Find flavors of blackberries, prunes and figs, surrounded by ripe tannins. The palate is soft, with body and structure.

SERVING SUGGESTION

It is recommended to accompany grilled meats and hunting birds, excellent in the accompanying pasta, vegetarian dishes or cheese-based.

We recommend that you serve at a temperature of 16°-18° C.

SUMMARY ANALYSIS

ALCOHOL
14% vol

TOTAL ACIDITY
5,31 g/L

VOLATILE ACIDITY
0,53 g/L

SO₂ TOTAL
120 mg/L

PH
3,57

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: Conical bottle Author

CAPACITY: 750 mL

LOGISTICS DATA



BOTTLE
750 mL



BOX
6x 750 mL



PALLET 0,80 x1,20m
5Fx25 • 125 Boxes



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

