



Adega de
Azueira

MORABITINO

VINHO REGIONAL LISBOA • DOC Torres Vedras • red

MORABITINO

CLASSIFICATION: Vinho Regional Lisboa • DOC Torres Vedras

COUNTRY: Portugal

HARVEST: 2021

TYPE: Red

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

GRAPE VARIETIES: Castelão, Cabernet-Sauvignon, Touriga Nacional

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

Prolonged post-fermentative maceration of 30 days with application of selected yeasts and pectolytic extraction enzymes. Fermentation with temperature control.

TASTING NOTES

Lush with blackberry and spice notes, it has balanced tannins with good structure and acidity.

SERVING SUGGESTION

Ideal to pair with red and roasted meats, and cheeses.
Recommended to be served at the temperature of 16°-18°C.

SUMMARY ANALYSIS

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY
13% vol	3,50	5,64 g/L	0,45 g/L

ADDITIONAL INFORMATION

- Contains sulfites.
- Forbidden to sell to people under 18 years old.
- Drink in moderation. Pregnant women and children are not recommended to consume alcoholic beverages.

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 Borgonha Vintage Seduction

CAPACITY: 750 mL

DADOS LOGÍSTICOS



BOTTLE
750 mL



BOX
6x 750 mL



PALLET 0,80 x1,20m
7Fx11 • 77 Boxes



CONTAINER 20"

