



Adega de
Azueira

RELVAS

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 and Lisete Lucas

VINIFICATION

Classical, with extended post-fermentation maceration.

TASTING NOTES

Garnet color wine and delicate aroma with notes of red fruits and figs, surrounded by soft tannins, with a slight acidity that gives elegance and persistence together. In the mouth it is soft, round and easy to drink.

SERVING SUGGESTION

Ideal with red meat or hunting meats, also being a great addition to intense flavor cheese. We recommend that you serve at a temperature of 16°-18° C.

SUMMARY ANALYSIS

ALCOHOL
13% vol

ATOTAL ACIDITY
5,32 g/L

VOLATILE ACIDITY
0,60 g/L

SO₂ TOTAL
128 mg/L

PH
3,68

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: 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

