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ADEGA DE REDONDO



PORTA DA RAVESSA, a brand inspired by the iconic door of the secular Castelo de Redondo, where the marks of the Vara and the Còvado are still visible today. PORTA DA RAVESSA materialises the historical heritage and identity of this region, contributing to its recognition as a producer of wines of excellence.

VINTAGE	APPELLATION	TYPE	CAPACITY
2021	DOC Alentejo	Red	75cl / 1,5Lt

GRAPE VARIETIES Trincadeira | Aragonéz | Alicante Bouschet

SOILS Mainly granitic but also with schist and clay-limestone soils.

TASTING NOTES Intense colour, aroma of red berries, well wrapped with subtle notes of fresh spices. Its mouth-feel is full-bodied and velvety, where its freshness and elegance enhance its balance.

WINEMAKING Slight pre-fermentative maceration at low temperature, followed by fermentation in stainless steel vats with controlled temperature at 24°C.

EXPECTED LONGEVITY 3-4 years

SERVING TEMPERATURE It should be served at a temperature between 16°C and 18°C.

WINE ANALYSIS Alcohol: 13,5% vol. | Total Acidity: 5,3 g/L Tartaric Acid | pH: 3,60 | Residual Sugar: 0,5 g/L

RECOMENDED STORAGE Bottles laid down in a ventilated cellar, between 12°C and 13°C and with relative humidity close to 60%.



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