

EST.
19 **|||** 56

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	White	37,5cl / 75cl

GRAPE VARIETIES Roupeiro | Fernão Pires | Arinto

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

TASTING NOTES Citrine colour, intense and enveloping aroma with fresh fruit notes. Light and fruity flavour, where the freshness and vigour of the wine stands out with a balanced finish.

WINEMAKING Fermentation in stainless steel vats with a controlled temperature at 15°C.

EXPECTED LONGEVITY 2 years

SERVING TEMPERATURE It should be served at a temperature between 8°C and 10°C.

WINE ANALYSIS Alcohol: 12,7% vol. | Total Acidity: 5,0 g/L Tartaric Acid | pH: 3,30 | Residual Sugar: 0,3 g/L

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



T. +351 266 989 100
comercial@acr.com.pt
export@acr.com.pt

ADEGA COOPERATIVA DE REDONDO, CRL
ESTRADA DE ÉVORA, APT.26
7170-999 REDONDO,
ALENTEJO - PORTUGAL

ADEGADEREDONDO.COM