

EST.
19 **|||** 56

ADEGA DE REDONDO

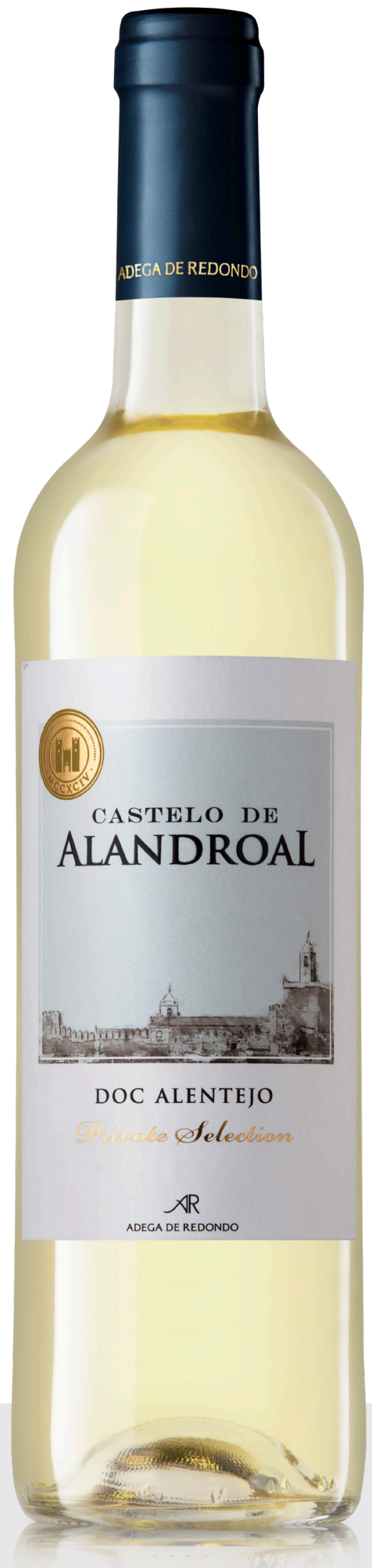
CASTELO DE ALANDROAL

Private Selection

This medieval castle, built during the reign of King D.Dinis of Portugal and completed in 1298, was essential in ensuring the expansion of Portugal's southern territory against Arab occupation. In a Gothic style, the castle is oval in shape, reinforced by three towers and a solid keep tower. Over the centuries, it has been an important strategic fortress for controlling Spanish influence in the region.

VINTAGE	APPELLATION	TYPE	CAPACITY
2020	DOC Alentejo	White	75cl

GRAPE VARIETIES	Fernão Pires Arinto
SOILS	Mainly granitic but also with schist and clay-limestone soils.
TASTING NOTES	Citrine yellow colour, intense and fruity aroma with orange blossom notes. Its mouth-feel is fresh and young, with a fine structure where elegance predominates.
WINEMAKING	Pre-fermentative maceration followed by fermentation in stainless steel vats with controlled temperature at 16°C.
EXPECTED LONGEVITY	2-3 years
SERVING TEMPERATURE	It should be served at a temperature between 8°C and 10°C.
WINE ANALYSIS	Alcohol: 12,6% vol. Total Acidity: 5,0 g/L Tartaric Acid pH: 3,41 Residual Sugar: 0,2 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