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# ADEGA DE REDONDO

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Desde 1956

COLHEITA ESPECIAL

Premium brand of Adega de Redondo, created as a tribute to our winegrowers in Redondo. Selected from special batches of our best grapes, which most genuinely represent the terroir of our region. These are distinct wines that convey all our essence and expertise.

| VINTAGE | APPELLATION  | TYPE  | CAPACITY |
|---------|--------------|-------|----------|
| 2021    | DOC Alentejo | White | 75cl     |

GRAPE VARIETIES Fernão Pires | Roupeiro | Verdelho

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

TASTING NOTES Citrine yellow colour, intense and fruity aroma, with notes of white-fleshed fruit and orange blossom. Its mouth-feel is fresh and young, with balance and elegance.

WINEMAKING Fermentation in stainless steel vats with a controlled temperature at 16°C. Stage on fine sludge.

EXPECTED LONGEVITY 2-3 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/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%.



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