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# ADEGA DE REDONDO

**REAL  
LAVRADOR**  
DE GERAÇÃO EM GERAÇÃO



Footstep by footstep, we walk the paths of the vineyard, we take care of each bunch with the experience and all the knowledge transmitted from generation to generation. These are the real farmers that between plains and mountains, accompany the growth of the grapes that give body and soul to this wine.

## SELECTION

VINTAGE	APPELLATION	TYPE	CAPACITY
2020	Vinho Regional Alentejano	Red	75cl

GRAPE VARIETIES	Trincadeira   Aragonez   Alicante Bouschet
SOILS	Mainly granitic but also with schist and clay-limestone soils.
TASTING NOTES	Bright ruby red colour, aromas of red berries such as cherry and blackberry with some fresh wood notes. Rich and pleasant flavour, with soft but present tannins, resulting in a balanced finish.
WINEMAKING	Fermentation in stainless steel vats with a controlled temperature at 24°C.
EXPECTED LONGEVITY	2-3 years
SERVING TEMPERATURE	It should be served at a temperature between 16°C and 18°C.
WINE ANALYSIS	Alcohol: 13,6% vol.   Total Acidity: 5,1 g/L Tartaric Acid   pH: 3,60   Residual Sugar: 5,4 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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