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ADEGA DE REDONDO

LONGITUDE

At the right longitude – that is how these wines were born. From very special vineyards, selected by our winemaking team for the intrinsic characteristics of the Alentejo terroir, we present a brand that conveys the region's profile, represented by grape varieties that express the best of our Alentejo regional wines.

VINTAGE	APPELLATION	TYPE	CAPACITY
2021	Vinho Regional Alentejano	Red	75cl

GRAPE VARIETIES	Castelão Trincadeira Aragonez
SOILS	Mainly granitic but also with schist and clay-limestone soils.
TASTING NOTES	Ruby colour, concentrated aroma of wild berries. Pleasant taste, round tannins that give it good structure and persistent 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: 13,3% vol. Total Acidity: 5,1 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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