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ADEGA DE REDONDO



MARÉ VIVA

Portugal is a country of the sea. On nights of full moon and new moon, the sea becomes rough and the tides swell. These are magical moments on our coast. This range of fresh and vibrant wines remind us of these "wild tide" nights.

VINTAGE	APPELLATION	TYPE	CAPACITY
2019	Vinho Regional Alentejano	Red	75cl

GRAPE VARIETIES Castelão | Aragonez | Trincadeira

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

TASTING NOTES Ruby colour, intense and fresh aroma with notes of raspberry and blackberry. Pleasant and balanced taste, with good structure and light tannins.

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: 13,9% vol. | Total Acidity: 5,3 g/L Tartaric Acid | pH: 3,63 | Residual Sugar: 0,6 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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