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# ADEGA DE REDONDO



**ALBARRADA**

Albarrada is a type of Portuguese tile panel style depicting a flower vase, usually bearing other symmetrically arranged elements on each of its sides. The brand pays tribute to an art present in the region, particularly at the Convent of São Paulo, located in Serra de Ossa, close to our winery.

VINTAGE	APPELLATION	TYPE	CAPACITY
2019	DOC Alentejo	Red	75cl

**GRAPE VARIETIES** Trincadeira | Aragonez | Alicante Bouschet | Castelão

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

**TASTING NOTES** Bright ruby colour, with an aroma of red berries and fresh jam. Round, persistent flavour with predominant fruit notes.

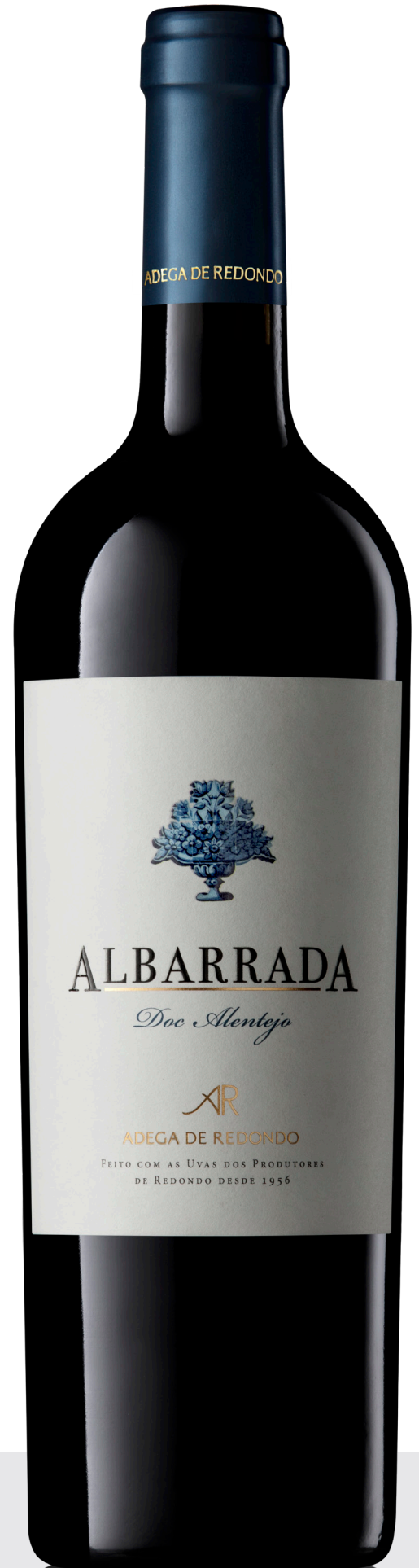
**WINEMAKING** Fermentation in stainless steel vats with a controlled temperature at 24°C.

**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: 5,5 g/L Tartaric Acid | pH: 3,69 | 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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