

LOTE

44

**Tinto
Vinho Regional**

Cor:

Granada

Aroma:

Frutos Vermelhos

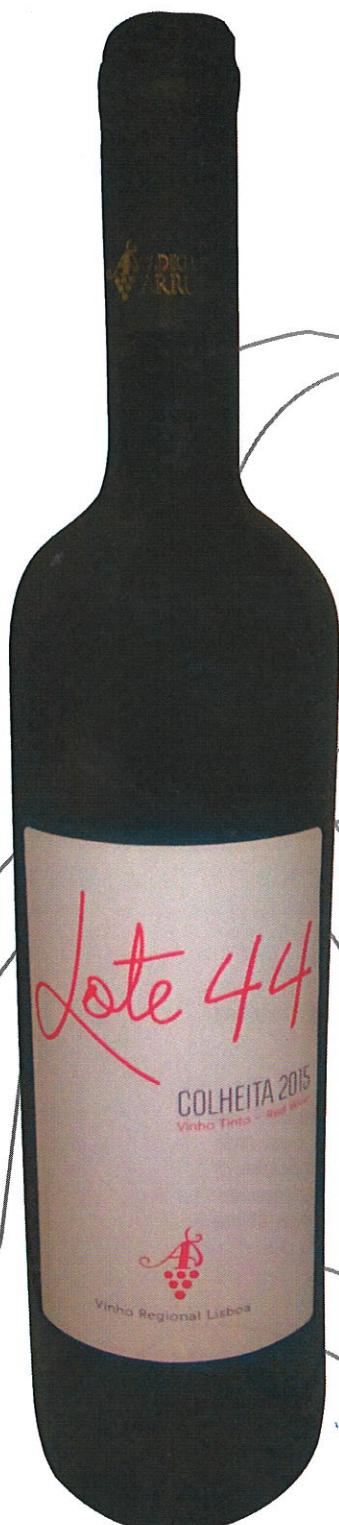
Paladar:

Macio e persistente

Final de prova:

Vinho equilibrado e suave no final

**Red Wine
Table wine**



 ADEGA DE
ARRUDA

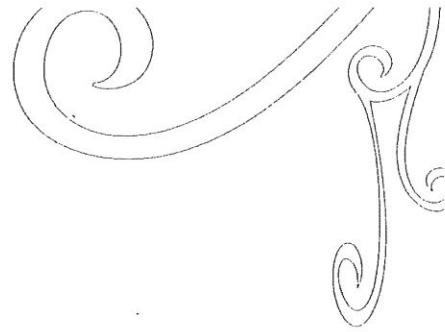
The logo consists of a stylized yellow 'A' with a bunch of grapes at its base, followed by the words 'ADEGA DE ARRUDA' in a bold, yellow, sans-serif font.

Desde 1954

A Qualidade dos Nossos Vinhos é uma Tradição

Since 1954

The Quality of our wines is a tradition



Tinto

Vinho:.....Arruda

Classificação:.....Regional

Região:.....Lisboa

Clima:.....Seco sem influência Atlântica

Solo:.....Argilo Calcário

Tipo:.....Tinto

Castas:.....Touriga Nacional, Syrah e Aragonez

Enólogo:.....António Ventura/João Alexandre

Vinificação:

Fermentação em cuba de inox, com controlo de temperatura de 26°C sendo a variação máxima de 1°C
Maceração durante oito dias.

Teor Álcoolico:.....14.0%

Acidez Total:.....5.3g/L

Açúcar Residual:.....4g/L

pH:.....3.66

Consumo/Longevidade:

Consumir já ou guardar

Red

Grape Varieties: Touriga Nacional, Syrah and Aragonez

Region:

The wine Cooperative of Arruda is situated on the best "Terroir" of Lisboa region, with the best high slopes exposition, where living together ancient grapes of the region and new grapes coming from other sources, increases the high potencial of that is today one of the most competitive wine districts of Portugal.

Vintage:

Occurs in middle of September with dry weather.

Climate:.....Dry, without Atlantic influence

Soil:.....Clay Limestone

Winemaking:

Fermentation in little inox tanks at temperature of 26°C.

Alcohol:.....14%

Total Acidity:.....5.3g/L

Residual Sugar:.....4g/L

pH:.....3.66

Winemakers:.....António Ventura, João Alexandre

Service help:

Must be served at temperature of 18°C



**ADEGA DE
ARRUDA**