

LOTE
44
DUOCASTA



Tinto
Vinho Regional

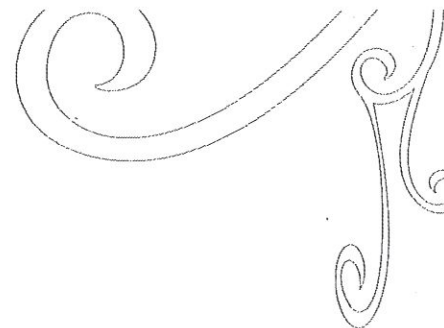
Cor:
Violeta
Aroma:
Frutado e intenso
Paladar:
Elegante
Final de prova:
Vinho longo e harmonioso

Red Wine
Table wine

 **ADEGA DE
ARRUDA**

Desde 1954
A Qualidade dos Nossos Vinhos é uma Tradição

Since 1954
The Quality of our wines is a tradition



Tinto

Vinho:.....Lote 44 Duocasta
Classificação:.....Regional
Região:.....Lisboa
Clima:.....Seco sem influência Atlântica
Solo:.....Argilo Calcário
Tipo:.....Tinto
Castas:.....Touriga Nacional, Cabernet Sauvignon
Enólogo:.....António Ventura/João Alexandre

Vinificação:

Fermentação em cuba de inox, com controlo de temperatura de 26°C. Maceração durante oito dias.

Teor Alcoólico:.....14.0%
Acidez Total:.....5.7g/L
Açúcar Residual:.....1g/L
pH:.....3.59

Consumo/Longevidade:

Consumir já ou guardar

Red

Grape Varieties: Touriga Nacional, Cabernet Sauvignon

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:

Occur in midle of September with dry weather.

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

Soil:.....Clay Limestone

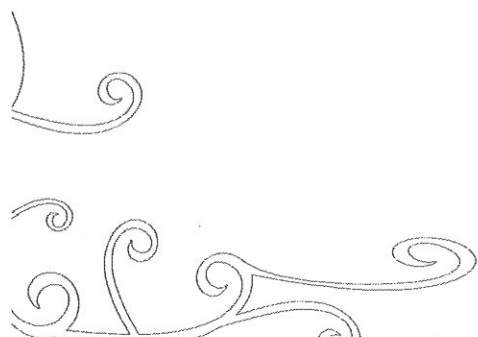
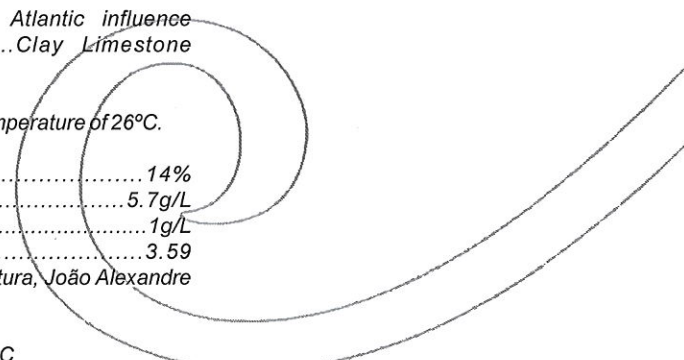
Winemaking:

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

Alcohol.....14%
Total Acidity.....5.7g/L
Residual Sugar.....1g/L
pH.....3.59
Winemakers.....António Ventura, João Alexandre

Service help:

Must be served at temperature of 18°C



**ADEGA DE
ARRUDA**