



Porta da Ravessa

Vintage 2015.

Classification Alentejo D.O.C. Wine.

Type Red.

Varieties Trincadeira, Aragonez, Alicante Bouschet and Castelão.

Soil Types Mainly granite, but can also be found in chalky, clay and schistose soils.

Stored bottles 6.000.000 units.

Characteristics

Tasting

It has an accentuated ruby colour. And red fruit aroma; there's also a rounded velvety flavour.

Production

Traditional maceration with grape skins at a controlled temperature of 24°C.

Expected Longevity

2-3 years.

Serving

It should be opened some time before serving, at a temperature of 18°C.

Analysis

Alcohol strength: 13,3% b/v, Total acidity: 5,1 g/L tartaric
pH: 3,6, Residual sugar: 2,1 g/L.

Storage

Bottles should be stored horizontally in a dark, well aired place at between 12° and 13°C and at a relative humidity of around 60%.



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