



Real Lavrador

Vintage 2015.

Classification Alentejo Regional wine.

Type Red.

Varieties Castelão, Trincadeira and Aragonez.

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

Stored bottles 2.500.000 units.

Characteristics

Tasting

Grenade colour, red fruits aroma; smooth and balanced taste.

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: 12,8% b/v, Total acidity: 5,1g/L tartaric
pH:3,6, Residual sugar: 2,9g/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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