



## 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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