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ADEGA DE REDONDO



PORTA DA RAVESSA, a brand inspired by the iconic door of the secular Castelo de Redondo, where the marks of the Vara and the Côvado are still visible today. PORTA DA RAVESSA materialises the historical heritage and identity of this region, contributing to its recognition as a producer of wines of excellence.

VINTAGE	APPELLATION	TYPE	CAPACITY
2020	DOC Alentejo	White	75cl

GRAPE VARIETIES Fernão Pires | Antão Vaz | Arinto

SOILS Mainly granitic but also with schist and clay-limestone soils.

TASTING NOTES Fresh colour and crystalline appearance, fresh and fruity aroma with slight notes of white pepper that gives it aromatic complexity. Elegance dominates the mouth-feel, where a good acidity conveys personality and vigour. Full-bodied finish with a remarkable balance.

WINEMAKING Pre-fermentative maceration followed by fermentation in stainless steel vats with controlled temperature at 16°C.

EXPECTED LONGEVITY 2-3 years

SERVING TEMPERATURE It should be served at a temperature between 8°C and 10°C.

WINE ANALYSIS Alcohol: 12,6% vol. | Total Acidity: 5,0 g/L Tartaric Acid | pH: 3,41 | Residual Sugar: 0,2 g/L

RECOMENDED STORAGE Bottles laid down in a ventilated cellar, between 12°C and 13°C and with relative humidity close to 60%.



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