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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 Còvado 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
2019	Vinho Regional Alentejano	White	75cl

GRAPE VARIETIES	Fernão Pires Arinto Verdelho
SOILS	Mainly granitic but also with schist and clay-limestone soils.
TASTING NOTES	Citrine colour and bright appearance, fine and intense aroma, where white fruit notes with spicy nuances predominate. Its mouth-feel is elegant and creamy with a lingering finish. A distinctive and harmonious profile.
WINEMAKING	Fermentation in stainless steel vats with a controlled temperature at 17°C, and a small percentage of the batch aging in French oak.
EXPECTED LONGEVITY	2-3 years
SERVING TEMPERATURE	It should be served at a temperature between 8°C and 10°C.
WINE ANALYSIS	Alcohol: 12,2% vol. Total Acidity: 5,8 g/L Tartaric Acid pH: 3,22 Residual Sugar: 0,7 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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