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ADEGA DE REDONDO



YEARS **30** ANOS
LIMITED EDITION EDIÇÃO LIMITADA
Reserva Especial

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
2017	Vinho Regional Alentejano	Red	75cl

GRAPE VARIETIES Alicante Bouschet | Touriga Nacional | Syrah | Touriga Franca

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

TASTING NOTES Intense colour, its aroma reveals bush berries combined with cocoa notes and tobacco leaves. Its mouth-feel reveals great deepness and concentration, with firm tannins that gives a solid structure and amazing finish.

WINEMAKING Fermentation in stainless steel vats with a controlled temperature of 26°C. Aged for 12 months in French oak barrels followed by 12 months in the bottle.

EXPECTED LONGEVITY 6-8 years

SERVING TEMPERATURE It should be served at a temperature between 16°C and 18°C.

WINE ANALYSIS Alcohol: 14,1% vol. | Total Acidity: 5,4 g/L Tartaric Acid | pH: 3,50 | Residual Sugar: 0,9 g/L

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



T. +351 266 989 100
comercial@acr.com.pt
export@acr.com.pt

ADEGA COOPERATIVA DE REDONDO, CRL
ESTRADA DE ÉVORA, APT.26
7170-999 REDONDO,
ALENTEJO - PORTUGAL

ADEGADEREDONDO.COM