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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	Red	75cl / 1,5Lt

GRAPE VARIETIES	Touriga Nacional   Syrah   Alicante Bouschet
SOILS	Mainly granitic but also with schist and clay-limestone soils.
TASTING NOTES	Intense ruby colour, aroma of bush berries and blackberry jam, wrapped in soft vanilla notes and nuances of tobacco leaves. Rich and intense flavour with a vibrant texture followed by a lasting and persistent finish.
WINEMAKING	Fermentation in stainless steel vats with a controlled temperature at 24°C, followed by 6 months aging in French oak.
EXPECTED LONGEVITY	3-5 years
SERVING TEMPERATURE	It should be served at a temperature between 16°C and 18°C.
WINE ANALYSIS	Alcohol: 13,9% vol.   Total Acidity: 5,3 g/L Tartaric Acid   pH: 3,67   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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