

# CAVES DOIS PORTOS

RESERVA 2016



RASCUNHO DESIGN

## TECHNICAL SPECIFICATIONS

REGIÃO	Lisbon
TYPE OF WINE	Regional Lisbon Wine - Red Reserve
YEAR OF HARVEST	2016
DOMINANT CASTES	Selected red grapes.
CLIMATE	Temperate Mediterranean under Atlantic influence.
HARVEST	September.
WINEMAKING	Partial destemming and classic tanning process with post-fermentation.
FERMENTATION	With controlled fermentation at 24°C.

## ANÁLISE SUMÁRIA

CAPACITY	0,75L
ALCOHOLIC STRENGTH	13,7% vol.
TOTAL SUGARS	4,6 gr./L
TOTAL ACIDITY	5,58 gr./L

## ORGANOLEPTIC EVALUATION

Elegant red wine of garnet color, rich in aroma and spices with some complexity. In the mouth it has an average structure with honed tannins. This wine stabilized naturally, it is subject to create deposit.

**CONSUMPTION:** It should be served at a temperature of 16°C - 18°C. Must be stored in a cool dry place, away from direct light. It is recommended to accompany seasoned game meat dishes.

**OENOLOGY TEAM:** Alexandra Mendes

## STORAGE

QUANTITY PRODUCED	5.000 Bottles
PACKAGING	Bordalesa
BOX TYPE	6 bottles
BOX MEASURE	350x210x315mm
PALLET	1000 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L..

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