

TRIGUEIRÃO

REGIONAL LISBON WINE



RASCUNHO DESIGN

TECHNICAL SPECIFICATIONS

REGION:	Lisbon
TYPE OF WINE	Regional Lisbon Wine - Red
DOMINANT CASTES	Castelão 50%, Tinta miúda 10% and Aragonêz 40%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	Partial stalk and the classic process of tanning post fermentation maceration.
FERMENTATION	With controlled fermentation at 26°C.

SUMMARY ANALYSIS

CAPACITY	Bag-in-box 5L
ALCOHOL STRENGTH	13,5% vol.
REDUCING SUGARS	8,0 gr./L
TOTAL ACIDITY	5,1 gr./L

ORGANOLEPTIC EVALUATION

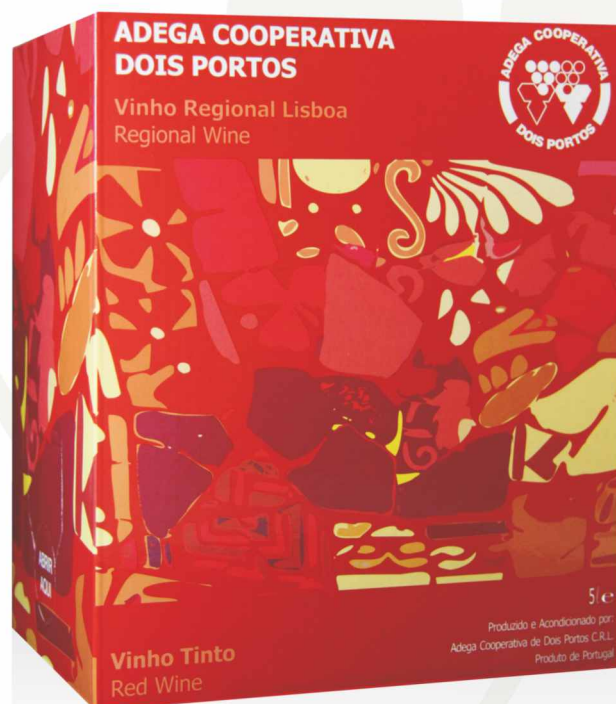
Garnet color and an intense vinous aroma, has a deep flavor to the dominant caste in which the slight astringency is well combined.

CONSUMPTION: It should be served between 16-18°C temperature. Must be stored in a cool dry place away from direct light. It is recommended to accompany meat dishes, mainly roasts.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

STORAGE	Bag-in-box 5L
BOX MEASURE BIB 5L	230x145x185mm
PALLET BIB 5L	128
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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