

CAVES DOIS PORTOS

RESERVE 2015



RASCUNHO DESIGN

TECHNICAL SPECIFICATIONS

REGION	Lisbon
TYPE OF WINE	Regional Lisbon Wine - Red Reserve
YEAR OF HARVEST	2015
DOMINANT CASTES	Selected red grapes of the region.
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.

SUMMARY ANALYSIS

CAPACITY	1,5L
ALCOHOLIC STRENGTH	14,8% vol.
REDUCING SUGARS	4,0 gr./L
TOTAL ACIDITY	5,04 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	8.000 Bottles
PACKAGING	Bordalesa Magnum 1,5L
BOX TYPE	6 bottles
BOX MEASURE	350x210x315mm
PALLET	48 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.

Avenida 25 de Abril
2565-206 Dois Portos | Torres Vedras | PORTUGAL
Tel.: +351 261 712 150 | Fax: +351 261 712 156
www.facebook.com/acdoisportos
geral@acdoisportos.com | www.acdoisportos.com

