

MARIAFONSO

REGIONAL LISBON WINE



TECHNICAL SPECIFICATIONS

REGION	Lisbon
TYPE OF WINE	Regional Lisbon Wine - Red
YEAR OF HARVEST	2018
DOMINANT CASTES	Castelão 60% and Aragonez 40%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	Partial destemming and classic process of tanning with maceration of 8 days.
FERMENTATION	With controlled fermentation at 24°C.

SUMMARY ANALYSIS

CAPACITY	0,75L e 0,375L
ALCOHOL STRENGTH	13,5% vol.
REDUCING SUGARS	8,0 gr./L
TOTAL ACIDITY	5,21 gr./L



ORGANOLEPTIC EVALUATION

Garnet color, red fruit aroma, has a deep flavour to the dominante variety Castelão, inwith the slight adstringency 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 grilled meat dishes mainly.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

QUANTITY PRODUCED	300.000 Bottles
PACKAGING	Bordalesa 0,75L and Bordalesa 0,375L
BOX TYPE 0,75L	6 bottles
BOX TYPE 0,375L	20 bottles
BOX MEASURE 0,75L	225x153x333mm
BOX MEASURE 0,375L	312x251x242mm
PALLET 0,75L	100 boxes
PALLET 0,375L	55 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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