

TAMUGE



TECHNICAL SPECIFICATIONS

TYPE OF WINE	White Wine
DOMINANT CASTES	Malvasia Rei, Fernão Pires, Rabo de Ovelha, Seara Nova and Vital.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	Controlled fermentation with prior must filtration.
FERMENTATION	With controlled fermentation at 18°C.

SUMMARY ANALYSIS

CAPACITY	0,75L, 1L and Bag-in-box 5L
ALCOHOL STRENGTH	12,5% vol.
REDUCING SUGARS	1,5 gr./L
TOTAL ACIDITY	5,18 gr./L

ORGANOLEPTIC EVALUATION

White wine appear clear and light straw color, intense vinous aroma, fresh and balanced flavor.

CONSUMPTION: Should be served between 10-12°C temperature. Must be stored in a cool dry place, away from direct light. It is recommended to accompany fish dishes and seafood.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

QUANTITY PRODUCED	70.000 Litres
STORAGE	0,75L, 1L and Bag-in-box 5L
BOX MEASURE 0,75L	227x154x294mm
BOX MEASURE 1L	342x261x311mm
BOX MEASURE BIB 5L	230x145x185mm
PALLET 0,75L	125 boxes of 6 bottles
PALLET 1L	45 boxes of 12 bottles
PALLET BIB 5L	128
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