

# Alma Vitis

## TYPE AND APPELLATION

EN

Red  
DOC Torres Vedras

## GRAPE VARIETIES

Castelão, Touriga Nacional and Aragonês

## WINEMAKERS

Lisete Lucas and José Neiva Correia

## WINEMAKING

Alcoholic fermentation in stainless steel vats with controlled temperature (25-28°C) followed by extended skin maceration. Addition of selected yeasts and pectolytic enzymes.

## TASTING NOTES

Garnet colour.

The aroma is complex and concentrated, showing notes of violet, black plum, blackberries and raspberries.

The mouthfeel is well structured, full bodied and balanced. Aftertaste prolonged and persistent.

## ALCOHOL

13.5% vol.

## VOLATILE ACIDITY

0.55 g/L

## pH

3.60

## TOTAL SO<sub>2</sub>

< 120 mg/L

## TOTAL ACIDITY

5.0 g/L

## CAPACITY

750 ml

## CONSUMER TIPS

Ideal to accompany meals of meat and cheese.

Also interesting to enjoy in good company.

This wine should be served at a temperature between 16 and 18°C.

## ADDITIONAL INFORMATION

As it contains SO<sub>2</sub> it should not be consumed by people who react to this compound and under the age of 18 years old.

It should be kept in a cool, dry place and should be protected from light.

	MEASURES (cm)	WEIGHT (Kg)	UNITS
<b>BOX</b>	224x147x333	7.5	6
<b>PALLET</b>	1200x800x1480	800	624



ADEGA COOPERATIVA DE  
SÃO MAMEDE DA VENTOSA

