

Bontempo

TYPE AND APPELLATION

EN

Red
Table Wine

GRAPE VARIETIES

Caladoc and Tinta Roriz

WINEMAKERS

Lisete Lucas and José Neiva Correia

WINEMAKING

Traditional maceration and run off at a density of 1020. The fermentation is achieved using specially selected yeasts pectolytic enzymes. The temperature during fermentation is controlled.

TASTING NOTES

Ruby color. Aroma of red fruits, an intense flavour with a good acid structure.

After taste is elegant and extended.

ALCOHOL

12.0% vol.

VOLATILE ACIDITY

0.53 g/L

pH

3.38

TOTAL SO₂

< 120 mg/L

TOTAL ACIDITY

5.21 g/L

CAPACITY

750 ml

CONSUMER TIPS

Great to accompany meat dishes and cheese. Should be served at a temperature of ± 16 °C.

ADDITIONAL INFORMATION

As it contains SO₂ 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
BOX	232x157x305	7.2	6
PALLET	1200x800x1380	740	600



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SÃO MAMEDE DA VENTOSA