

# Orla Marítima

## TYPE AND APPELLATION

EN

Red  
Table Wine

## WINEMAKERS

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## 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 colour. Aroma of ripe berries.  
Intense flavour with good acid structure and lingering aftertaste.

### ALCOHOL

12.0% vol.

### VOLATILE ACIDITY

0.50 g/L

### pH

3.58

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

< 120 mg/L

### TOTAL ACIDITY

5.55 g/L

### CAPACITY

750 ml

## CONSUMER TIPS

Great to accompany meat dishes and cheese. Should be served at a temperature of  $\pm 16$  °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
BOX	308x232x311	14	12
PALLET	1200x800x1680	860	720



ADEGA COOPERATIVA DE  
SÃO MAMEDE DA VENTOSA