

Torriano

TYPE AND APPELLATION

EN

Red
Table Wine

WINEMAKERS

Lisete Lucas and José Neiva Correia

WINEMAKING

Traditional tanning. Application of selected yeasts and extraction pectolytic enzymes. Fermentation with temperature control.

TASTING NOTES

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

ALCOHOL

12.0% vol.

VOLATILE ACIDITY

0.59 g/L

pH

3.46

TOTAL SO₂

< 120 mg/L

TOTAL ACIDITY

5.80 g/L

CAPACITY

750 ml

CONSUMER TIPS

Great to accompany meals of meat and cheese. Should be served at a temperature between ± 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 protected from light.

	MEASURES (cm)	WEIGHT (Kg)	UNITS
BOX	312x237x280	14	12
PALLET	1200x800x1600	860	720



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SÃO MAMEDE DA VENTOSA