

# ALL FAMA

## WINE DATA SHEET

**Country** | Portugal  
**Region** | Lisbon  
**Climate** | Atlantic  
**Soil** | Limestones, Paraglidiers and Sandstones

**Type** | Red  
**Vintage** | 2017  
**Classification** | Regional Lisboa  
**Grape Varieties** | Syrah, Aragonez, Caladoc

**Winemaking** | Total destemming and crushing, fermentation in stainless-steel vats with controlled temperature of 26°C. Classic tanning with short maceration. Occurrence of malolactic fermentation.

**Tasting Notes** | Dark ruby colour. On the aroma you can sense red fruits and ripe cherry highlights. Very balanced in the mouth, fruity with a cocoa note and a very long finish.

**Food Pairing & Service** | Ideal with grilled red meats, Italian cuisine and cured cheese. It should be served at a temperature between 16°C and 18°C.

Store it in a cold, dry place and protected from light.

**Allergens** | Contains sulphites.

**Alcohol Content** | 13% vol.  
**Volatile Acidity** | 0,63 g/L  
**Total Acidity** | 5,54 g/L  
**pH** | 3,48  
**SO<sub>2</sub>** | < 120 mg/L  
**Capacity** | 750 ml  
**Winemaker** | Rui Vieira

### Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	224x150x335	7,5	6
Pallet	1200x800x1762	800	624



### Adega São Mamede

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