

ALMA VITIS

WINE DATA SHEET

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

Type | Red
Vintage | 2017
Classification | DOC
Grape Varieties | Castelão, Touriga Nacional, Aragonez

Winemaking | Total destemming and crushing, grapes varieties fermentation separately in small stainless-steel vats with controlled temperature of 26°C. Classic tanning with maceration after fermentation. Occurrence of malolactic fermentation.

Tasting Notes | Garnet colour. Pleasant aroma of ripe wild berries, reminiscent of blueberries and violets. Full bodied in the mouth entrance, it appears soft and pleasant with notes of wild fruits, and very persistent on the palate.

Food Pairing & Service | Ideal with grilled red meats, cured or hard paste 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 | 13,5% vol.

Volatile Acidity | 0,76 g/L

Total Acidity | 5,78 g/L

pH | 3,56

SO₂ | < 120 mg/L

Capacity | 750 ml

Winemaker | Rui Vieira

Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	2225x149x337	7,5	6
Pallet	1200x800x1480	800	624



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