

DOM MAMEDE

WINE DATA SHEET

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

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

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 | Garnet colour. Fruity with notes of glacé black plum and cassis. Very soft in the mouth, with very evident and prolonged notes of red fruits.

Food Pairing & Service | Perfect with red meats or grilled sausages, grilled sardines and soft 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
SO₂ | < 120 mg/L
Capacity | 750 ml
Winemaker | Rui Vieira

Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	225x149x337	7,5	6
Pallet	1200x800x1480	800	624



Adega São Mamede

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