

MONTE DA CAPELA

PREMIUM RED TOURIGA NACIONAL + SYRAH DOC ALENTEJO 2017

GRAPES VARIETIES 50% Touriga Nacional and 50% Syrah.

TASTE Garnet colour, intense aroma with wild red berries, and fresh, full-boiled and unctuous in the mouth.

METHOD Grapes carefully selected, de-stemmed with soft crushing and pre-fermentation cold maceration. Fermentation with controlled temperature of 24°, using delestage to gently extract compounds from the grape berries' skin and pulp. Slight ageing on fine lees and minimum of 6 months' maturation in the bottle.

WINE MAKER Alexandra Mendes

RECOMMENDATIONS: Consume preferably between 10°C - 12°C.



CHEMICAL ANALYSIS

ALCOHOL	Vol 14%
TOTAL ACIDITY	5,3 g/l
VOLATILE ACIDITY	0,72 g/l
PH	3,86
TOTAL SUGAR	0,4 g/l

BAR CODE

BOTTLE 0,75L	5 604563111187
BOX 6X0,75L	15 604563111184

LOGISTICS

EUROPALLET	1,20 x 0,80 m	
UNIT / LAYERS	Nº OF LAYERS	UNIT/PALLET
10 boxes/6x0,75l	8	80 /6x 0,75l

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REQUISITOS LEGAIS:

O produto cumpre os requisitos estatutários e regulamentares aplicáveis, nomeadamente o Reg. n.º 852/2004, o Reg. n.º 178/2002, o Reg. n.º 1881/2006 e o Reg.n.º 1935/2004

Contribuinte
504 883 100

CASA CLARA