



## Conventual Red Wine Reserva – 75 cl (2015)

### ALENTEJO

Founded in 1954 by a small group of winegrowers of the region and inserted in the Natural Park of the São Mamede Mountains, since its beginning, the **Adega de Portalegre** Winery, was distinguished by the quality and originality of their wines.

The typicity of the wines comes from the vineyards located at an altitude between 600 and 700 metres and by the fact that the average age of the vineyards can be of 70 years old and by the maintenance of an ancestral culture of wine, where quality and typicity are the main purpose.

The region of Portalegre represents a unique terroir, allowing **Adega de Portalegre** to produce wines with an expressive personality, singularity and even some eccentricity. This uniqueness has been awarded through the past 60 years, in national and international competitions.

**Conventual** is a unique Alentejo wine with the distinctiveness of being produced with grapes from altitude vineyards in the Portalegre region.

The 25 years of history and the numerous prizes achieved, emphasizes its quality, being one of the top-of-mind brands of Alentejo.

Taste it. You will be surprised. It has a region, a country, people and stories.

### WINEMAKING

The grapes are hand harvested. Afterwards are totally destemmed, fermented in stainless steel vats with temperature control at 25°C. Maceration is post fermentation. After the malolactic fermentation, the wine rests 12 months in French oak casks.

### TASTING NOTES

Nose with notes of cherry, paprika and pepper, complemented by chocolate hints. Engaging and smooth mouth feel with full body where we can find mineral notes along with hints of fruit and chocolate that linger in the long after taste.

### HOW TO SERVE

Should be served at a temperature between 16°-18°C.

To be paired with roasted or grilled meats, cod fish or traditional Portuguese dish "Cozido à Portuguesa".

### GRAPE VARIETIES

Alicante Bouschet and Touriga Nacional.

### ANALYSIS

- **Alcohol Content:** 14,0% vol.
- **Total Acidity:** 5,34 g/dm<sup>3</sup>.
- **Residual Sugar:** <0,60 g/dm<sup>3</sup>.
- **Total SO<sub>2</sub>:** 100 mg/dm<sup>3</sup>.
- **pH:** 3,79.

### Good Practices in Transportation and Warehousing

To prevent early changes in the organoleptic and physical-chemical properties of a wine, it must be transported and stored in good environmental conditions, including temperature (10-18 °C or 50 - 64 °F) and humidity (50-80%).

PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
	1 Bottle	8,06 x 8,06 x 29,9 cm	1,430 Kg	0,75 Kg	5600759207252
	6 Bottles / 1 case	31,0 x 25,3 x 17 cm	8,745 Kg	4,50 Kg	65600759207254
	648 Bottles / 108 cases Cs/ Layer: 12 Layer / Pallet: 9	120 x 80 x 167 cm	969,46 Kg	486 Kg	---