



Terras de Baco Tinto – 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.

With the typicity of an Alentejo wine but the elegance that comes from the altitude vineyards grapes, **Terras de Baco** is the right choice for the everyday consumption.

WINEMAKING

The harvest is made manually and automatically. The alcoholic fermentation occurs in stainless steel vats at a controlled temperature of 28°C. It benefited of 4 days of maceration after fermentation. Pneumatic pressing. Malolactic fermentation in stainless steel vats.

TASTING NOTES

Ruby-coloured and good aromatic intensity suggesting red fruit. Smooth in the mouth, offering a fruity flavour with nice notes of strawberry. Intense and well balanced.

HOW TO SERVE

Should be served from 16-18°C.

To be paired with fish, seafood, grilled poultry and italian cuisine.

GRAPE VARIETIES

Trincadeira, Aragonez and Castelão.

ANALYSIS

- **Alcohol Content:** 14% vol.
- **Total Acidity:** 5,4 g/dm³.
- **Residual Sugar:** <0,6 g/dm³.
- **Total SO₂:** 76 mg/dm³.
- **pH:** 3,69.

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%).

EMBALAGEM	GARRAFAS / CAIXAS	DIMENSÕES (C x L x A)	PESO BRUTO	PESO LÍQUIDO	EAN / ITF
	1 Garrafa	7,58 x 7,58 x 28,9 cm	1,180 Kg	0,75 Kg	5600759207023
	6 Garrafas / 1 caixa	23,0 x 15,8 x 30,0 cm	7,240 Kg	4,50 Kg	65600759207025
	600 Garrafas / 100 caixas	120 x 80 x 134 cm	741,00 Kg	450 Kg	---
	Cx/ Patamar: 25 Patamar / Paleta: 4				