



# CAVES RENDEIRO

wines

BRAND	CAVES RENDEIRO
DENOMINATION	VINHO REGIONAL LISBOA SPECIAL RESERVE
TYPE	RED
YEAR	2015
GRAPE VARIETIES	TOURIGA NACIONAL, TINTA BARROCA, MERLOT AND CALADOC
REGION	ALENQUER   PORTUGAL
SOIL	CLAY-CALCAREOUS
CLIMATE	ATLANTIC

#### VINIFICATION

In a tanning system with total decanting at a temperature of 28°C.

#### TASTING NOTES

Intense aroma of ripe wild fruits, with notes of wood, result of the stage to which it was submitted during 4 months.

#### ADDITIONAL INFORMATION

It should be consumed at a temperature of 15°C in an appropriate glass, and the bottle should be opened a few minutes before its consumption in order to exalt its organoleptic characteristics. This wine is the ideal companion of stewed meat dishes or lamb stew.

#### PHYSICAL AND CHEMICAL FEATURES

ALCOHOL CONTENT	14,5% vol. (± 0,3% vol.)
DENSITY	0,995 (± 0,003 to 20°C)
DRY EXTRACT	≥ 18 g/L
TOTAL ACIDITY	≥ 3,5 g/L (Tartaric Acid)
VOLATILE ACIDITY	< 0,80 g/L (Acetic Acid)
RESIDUAL SUGAR	≤ 150 mg/L
PH	3,65 (± 0,65)

#### PACKAGING

BOX OF 6 BOTTLES OF 0,75L	
BOX MEASURE	316x163x244cm

#### GRUPAGEM EUROPALETE

NUMBER OF BOXES FOR PALLET	108
NUMBER OF BOXES FOR PALLET LAYER	12
NUMBER OF LAYERS FOR PALLET	9

#### BARCODE

5608596105397

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