

CATEDRÁTICO

LIQUER WINE



TECHNICAL SPECIFICATIONS

TYPE OF WINE	Red liqueur wine
YEAR OF HARVEST	Blend of several harvests.
DOMINANT CASTES	Castelão 50%, Tinta Miuda 10% and Aragonez 40%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	Wine from the wine grape varieties selected in the perfect state of ripeness. Occurs a short maceration with wine grapes. The interruption of the fermentation is done by adding brandy selected. Winery internship in at least 2 years.
FERMENTATION	With controlled fermentation at 26°C.

SUMMARY ANALYSIS

CAPACITY	0,75L
ALCOHOL STRENGTH	19% vol.
REDUCING SUGARS	135,4 gr./L
TOTAL ACIDITY	4,7 gr./L

ORGANOLEPTIC EVALUATION

It presents with a red color with brownish sheen, balanced, with good aromatic intensity, supplementing it with a soft and harmonious flavor with slight hints of vanilla toast.

CONSUMPTION: Must be stored in a cool dry place, away from direct light. It is recommended to monitor various desserts or as an excellent appetizer. It should be served between 10-12°C temperature.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

QUANTITY PRODUCED	15.000 Litres
PACKAGING	Portogallo 0,75L
BOX TYPE	Custom packaging
BOX MEASURE	227x154x294mm
PALLET	100 box
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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