

MARCO VELHO

PREMIUM 2015



RASCUNHO DESIGN

TECHNICAL SPECIFICATIONS

REGION	Lisbon
DENOMINATION	Torres Vedras
TYPE OF WINE	D.O.P. Torres Vedras - Red Wine
YEAR OF HARVEST	2015
DOMINANT CASTES	Castelão 50%, Aragonez 30% and Syrah 20%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	Mid-September.
WINEMAKING	Selection of grapes on the reception, total destemming. Classic process of tanning with controlled temperature, followed by a period of maceration and miro-oxygenation.
FERMENTATION	With controlled fermentation at 25°C.

SUMMARY ANALYSIS

CAPACITY	0,75L
ALCOHOLIC STRENGTH	14,4% vol.
REDUCING SUGARS	4 gr./L
TOTAL ACIDITY	4,46 gr./L



ORGANOLEPTIC EVALUATION

Present loaded garnet color, an intense vinous aroma reminiscent of ripe red fruit, soft in mouth, body and structure.

CONSUMPTION: It's a great companion to meat dishes and cured cheeses. It should be served between 16-18°C temperature.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

QUANTITY PRODUCED	17.000 bottles
PACKAGING	Bordalesa 0,75L
BOX TYPE	6 bottles
BOX MEASURE	225x153x333mm
PALLET	100 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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