

MARCO VELHO

D.O.C. TORRES VEDRAS 2016



TECHNICAL SPECIFICATIONS

REGION	Lisbon
DENOMINATION	Torres Vedras
TYPE OF WINE	D.O.C. Torres Vedras - Red Wine
YEAR OF HARVEST	2016
DOMINANT CASTES	Castelão 50%, Aragonez 30%, Syrah 20%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	Late September.
WINEMAKING	Selection of grapes, destemming 100%. Classic process with controlled temperature, followed by a period of maceration e microxigenation.
FERMENTATION	With controlled fermentation at 25°C.

SUMMARY ANALYSIS

CAPACITY	0,75L
ALCOHOLIC STRENGTH	13,92% vol.
REDUCING SUGARS	5 gr./L
TOTAL ACIDITY	4,04 gr./L



ORGANOLEPTIC EVALUATION

This wine shows garnet color, spice aroma and red fruit, soft in mouth, and bodied with 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	36.000 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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