

ROBUSTO



TECHNICAL SPECIFICATIONS

TYPE OF WINE	Palhete
DOMINANT CASTES	Castelão 85% and Fernão Pires 15%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	Selection of grapes on the reception, total destemming. Light maceration.
FERMENTATION	With controlled fermentation at 20°C.

SUMMARY ANALYSIS

CAPACITY	1L
ALCOHOL STRENGTH	10,5% vol.
REDUCING SUGARS	5,4 gr./L
TOTAL ACIDITY	5,85 gr./L

ORGANOLEPTIC EVALUATION

It shows red raspberry color. Clear and bright. Present itself in the aroma with fruity notes of strawberry and juniper, revealing a soft and fresh taste with a slight presence of fine bubbles. Store in a cool dry place, away from direct light.

CONSUMPTION: It's a great companion to sushi dishes, tuna and aged cheese. It should be served at 10-12°C temperature.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

QUANTITY PRODUCED	30.000 Litres
PACKAGING	Borgonha 1L
BOX TYPE	12 bottles
BOX MEASURE	342x261x311mm
PALLET	45 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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