

# TAMUGE



## TECHNICAL SPECIFICATIONS

TYPE OF WINE	Red Wine
DOMINANT CASTES	Castelão 60% and Aragonez 40%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	election of grapes to the reception, stemming in part. Classic process of tanning with controlled temperature, followed by a period of maceration.
FERMENTATION	With controlled fermentation at 26°C.

## SUMMARY ANALYSIS

CAPACITY	0,75L, 1L, Bag-in-box 5 and 10L
ALCOHOL STRENGTH	13% vol.
REDUCING SUGARS	10 gr./L
TOTAL ACIDITY	5,60 gr./L

## ORGANOLEPTIC EVALUATION

Features a garnet color and aromas of red fruit, combined with a well-balanced flavor.

**CONSUMPTION:** Should be served between 16-18°C temperature. It's a Great companion to meat dishes, particularly roast.

**OENOLOGY TEAM:** Alexandra Mendes

## STORAGE

QUANTITY PRODUCED	1.500.000 Litres
STORAGE	0,75L, 1L, Bag-in-box 5 and 10L
BOX MEASURE 0,75L	227x154x294mm
BOX MEASURE 1L	342x261x311mm
BOX MEASURE BIB 5L	230x145x185mm
PALLET 0,75L	125 boxes of 6 bottles
PALLET 1L	45 boxes of 12 bottles
PALLET BIB 5L	128
PALLET BIB 10L	96
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.

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BOX MEASURE BIB 5L	230x145x185mm
BOX MEASURE BIB 10L	32x195x195mm
BOX MEASURE BIB 20L	390x260x235mm
PALLET 0,75L	125 boxes of 6 bottles
PALLET 1L	45 boxes of 12 bottles
PALLET BIB 5L	128
PALLET BIB 10L	96
PALLET BIB 20L	???
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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