

TECHNICAL DATA

Name of product: VINHAS DO CARNEIRO RED 2008

Produced and bottled: Sociedade Agrícola do Carneiro, S.A.

Classification: Regional Lisboa.

Type: Red.

Grapes: Castelão (Periquita), Tinta Roriz, Touriga Nacional

Demarcation: Lisboa, Alenquer.

Area: 30 hectares.

Average vineyard age: 12 years

Soil: Limestone.



Notes of harvest: Quinta do Carneiro's microclimate, with clear Mediterranean characteristics, offers excellent conditions for good ripening of the grapes. In fact, the relatively high temperatures of 29-30°C felt on the southern and western slopes where the red wine grapes are grown, together with a relatively low atmospheric humidity (< 60%) helped to produce grapes rich in sugar end polyphenols and ensured excellent plant health.

Process of wine making: Classic fermentation system together with grape and stems. Intense maceration before fermentation, which one happened with controlled temperature at 25-27°C.

Analytical data:

Alcohol strength: 13,8% by Vol.

Total acidity: 5,2 g/l

pH: 3.75

Sugar: < 2.5

Notes on tasting:

Visual appearance: Clear and brilliant.

Color: Slightly brownish garnet red.

Aroma: Good notes of fresh red fruits.

Taste: Soft and well structured.

General Impression: A fruity balanced wine, ready to drink

Consumption: It goes well with meat dishes, poultry and stews. A great wine for everyday

Preservation in private cellar: Lay the bottle down in a cool and dry place, sheltered from light.

Shipment of product: In "Bordeaux" type bottles.

Cases of 6 bottles down:

Euro palettes measuring 120x80x175 cm, each takes 99 cases in 9 rows of 11 each.

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Your own remarks: