

BRAND

CATEGORY

GRAPE VARIETIES WINEMAKING

TASTING NOTES

TEMPERATURE OF CONSUMPTION

PHYSICAL AND **CHEMICAL FEATURES** 

ALCOHOL CONTENT TOTAL ACIDITY

РΗ

**PRESENTATION** 

BOTTLE CAPACITY

**PACKAGING GROSS WEIGHT** 

CASE SIZES

EUROPALLET

Velharia

Red wine IGP Lisboa, Reserve

Syrah.

Classic red winemaking method in stainless steel vessels. Crontrolled fermentation temperature. 1 year aging in oak barrels.

Garnet color. Complex and elegant fruity and spicy aromas. Smooth and full bodied well balanced by the natural tannins of the oak with a persistent finish. Excellent wine to pair with red meats, red matured

meats and some soft cheeses.

Serving temperature 15°C - 16°C (59,0°F - 60,8°F).

14% vol.

5,0-6,0 g/L (tartaric acid)

3,4-3,6

Burgundy seduction

0,75 L

6 x 0,75 L

7,0 kg

290x248x158mm

72 boxes



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