



GUARDA RIOS

RED



REGION
Portugal

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2016

VARIETIES
Aragonês (40%), Syrah (30%), Trincadeira (20%) and Alicante Bouschet (10%).

SOIL TYPE
Clay-limestone.

VITICULTURE
Grapes manual and mechanically harvested.

VINIFICATION

- Partial crushing and total destemming.
- Fermentation at 26°C.
- Bottled early in order to show all the exuberance of the grape varieties.

ANALYSIS
Alcohol content: 13%
Total acidity: 5,9g/L; pH: 3,56
Reduction sugar: 0,2g/L

TASTING NOTE

It presents great aromatic intensity with fresh fruit like berries and plums. Its elegance and freshness characterizes this wine giving it an elegant, harmonious and gastronomic profile. A great choice for a daily wine.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182310134	33	7	7	1,2	1	25	4	100 cx
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182310131	6 BOTTLES	15	23	33	7,3	120 x 80	142	720