



## COUTADA VELHA

### SIGNATURE



**REGION**  
Alentejo

**CLASSIFICATION**  
Regional Alentejano Wine

**VINTAGE**  
2015

**VARIETIES**  
Aragonez (40%),  
Trincadeira (40%) and  
Cabernet Sauvignon (20%).

**SOIL TYPE**  
Clay-limestone with some  
granite.

#### TASTING NOTES

Of dark grenade color. Intense nose with spicy notes, mushrooms and truffles, black fruit and fresh stems of asparagus. When tasted is full of elegance and freshness, fine and complex. Harmonious, constant and persistent ending.

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**VITICULTURE**  
Grapes manual and mechanically harvested

**VINIFICATION**

- Partial crushing and total destemming.
- Pre-fermentative cold maceration and fermentation at 26°C.
- Stage of 8 months in French oak barrels.

**ANALYSIS**  
Teor alcoólico: 13%  
Acidez Total: 5,1g/L; pH:3,43  
Açúcares Redutores: 1,4 g/L

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182390136	29	9	9	1,4	1	16	4	64
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182390133	6 BOTTLES	30	27	18	8	120 x 80	147	550