



COUTADA VELHA

SIGNATURE



REGION
Alentejo

CLASSIFICATION
Regional Alentejano Wine

VINTAGE
2016

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

SOIL TYPE
Clay-limestone with some
granite.

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

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

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 |