

EC

Encosta dos Curiosos

Red wine

TASTING NOTES

Proceeding from a careful selection of the best grape varieties of the Estremadura region, this wine has a slightly reddish color and a fine aroma. It has a medium acidity and well structured with soft tannins and in the mouth we can enjoy its pleasant taste. Very suitable for red meat dishes and should be consumed at a 15° C temperature (59° F).

TECHNICAL INFORMATION

DENOMINATION:	Table wine
TYPE:	Red wine
VINTAGE:	Year before its consumption
GRAPE VARIETIES:	Traditional Portuguese grape varieties
VINIFICATION:	Fermentation in stainless steel vat at 20°C
AGEING:	3 months - Bottle
ALCOHOL:	12,5%
TOTAL ACIDITY:	4,5 gr/l
RESIDUAL SUGAR:	2,4 gr/l
TYPE OF BOTTLE:	Prestige
CAPACITY:	0,75 l
NR. BOTTLES PER CASE:	12
CASE SIZE:	31 x 24 x 34 cm
TOTAL WEIGHT:	15,380 Kg
PALLET:	Europallet
NR. CASES PER PALLET:	48
NR. CASES PER LAYER:	12
NR. LAYERS:	4

ORGANOLEPTIC NOTES

COLOR:	Ruby red
AROMA:	Fruity
TASTE:	Red fruits
ENDING:	Elegant and smooth

STORAGE

Keep, horizontally, in a dry and fresh place, away from sunlight.

WINEMAKER

Adelino de Almeida Gomes/Manuel Ezequiel

