

Senhor do Alto

Red wine
Regional Lisboa

TASTING NOTES

This wine was produced in the wine region of Lisbon, on clay-calcareous soils, in south-facing slopes, from the grape varieties typical of the region. It has a deep ruby red color and an intense aroma on a fruity basis with some green notes. It should be consumed at a temperature between 16° and 17° C (60° to 62° F). It's particularly suitable to red or white meats, game, cheeses and pâtés and also for chocolate desserts.

TECHNICAL INFORMATION

DENOMINATION:	Regional Lisboa
TYPE:	Red wine
VINTAGE:	2008
GRAPE VARIETIES:	Castelão, Tinta Miúda, Alicante Bouschet
VINIFICATION:	Fermentation in stainless steel vat at 20°C
AGEING:	Bottle
ALCOHOL:	13%
TOTAL ACIDITY:	4,5 gr/l
RESIDUAL SUGAR:	1,8 gr/l
TYPE OF BOTTLE:	Prestige
CAPACITY:	0,75 l
NR. BOTTLES PER CASE:	6
CASE SIZE:	23,5x 16 x 33 cm
TOTAL WEIGHT:	8,100 Kg
PALLET:	Europallet
NR. CASES PER PALLET:	100
NR. CASES PER LAYER:	25
NR. LAYERS:	4

ORGANOLEPTIC NOTES

COLOR:	Deep ruby red
AROMA:	Fruity
TASTING:	Balanced
ENDING:	Persistent

STORAGE

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

WINEMAKER

Adelino de Almeida Gomes

