



Conventual DOC White Wine – 75 cl (2017)

ALENTEJO

Founded in 1954 by a small group of winegrowers of the region and inserted in the Natural Park of the São Mamede Mountains, since its beginning, the **Adega de Portalegre** Winery, was distinguished by the quality and originality of their wines.

The typicity of the wines comes from the vineyards located at an altitude between 600 and 700 metres and by the fact that the average age of the vineyards can be of 70 years old and by the maintenance of an ancestral culture of wine, where quality and typicity are the main purpose.

The region of Portalegre represents a unique terroir, allowing **Adega de Portalegre** to produce wines with an expressive personality, singularity and even some eccentricity. This uniqueness has been awarded through the past 60 years, in national and international competitions.

Conventual is a unique Alentejo wine with the distinctiveness of being produced with grapes from altitude vineyards in the Portalegre region.

The 25 years of history and the numerous prizes achieved, emphasizes its quality, being one of the top-of-mind brands of Alentejo.

Taste it. You will be surprised. It has a region, a country, people and stories.

WINEMAKING

The grapes are handpicked directly to 20 kgs crates, then totally crushed and destemmed. The must is cooled down by thermic shock, open spout with pneumatic pressing system, afterwards the must is clean by flotation.

Fermentation happens in stainless steel vats with controlled temperature at 16°C.

TASTING NOTES

Fragrant nose with notes of citrus, peach and light tropical nuances supported by mineral hints. Fresh, soft and voluminous mouth feel.

HOW TO SERVE

Should be served chilled (10°-12°C).

To be paired with fish, seafood, white meat and Italian cuisine.

GRAPE VARIETIES




Arinto, Roupeiro and Antão Vaz.

ANALYSIS

- **Alcohol Content:** 13,5% vol.
- **Total Acidity:** 5,9 g/dm³.
- **Residual Sugar:** <0,60 g/dm³.
- **SO₂ Total:** 100 mg/dm³.
- **pH:** 3,39.

Good Practices in Transportation and Warehousing

To prevent early changes in the organoleptic and physical-chemical properties of a wine, it must be transported and stored in good environmental conditions, including temperature (10-18 °C or 50 - 64 °F) and humidity (50-80%).

PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
	1 Bottle	7,34 x 7,34 x 32,50 cm	1,363 Kg	0,75 Kg	5600759207177
	6 Bottles / 1 case	23,8 x 15,6 x 33,5 cm	8,340 Kg	4,50 Kg	65600759207179
	600 Bottles / 100 cases	120 x 80 x 148 cm	859 Kg	450 Kg	---
	Cs/ Layer: 25 Layer / Pallet: 4				