

CARDAL

RED 2018



Vinho Regional
Tejo



Lezíria & Charneca
Sandy - Loam
Sandy - Clay



Martta Reis Simões



35% Castelão
35% Trincadeira
30% Touriga Nacional



Grilled meat
Risotto
Soft Cheeses



Serve at
16-18°C



Best
consumed
after bottling
or stored up
to 5 years



VINIFICATION

Fermentation without clogging with temperature and controlled reassembly at 25°C, followed by stainless steel tanks. Filtered before bottling.

Bottling: 2019



TASTING NOTE

- Ruby colour.
- Aroma of red ripe fruits, like plums, and a floral essence which is typical of the Touriga Nacional grape variety.
- Good structure, yet smooth and round; the aftertaste is persistent and pleasant.



ANALYTICAL PARAMETERS

Alcohol content: 13% Vol- *Total acidity:* 5,91 g/l - *pH level:* 3.6
Contains sulfites



PACKAGING

Cases with 6 bottles x 0.75 l / 100 cases per pallet

Bottle weight: 1.25 kg

Case weight: 7.5 kg

Boxes with 4 Bag-in-box 3l / 60 cases per pallet.

BIB weight: 3,25 kg

Case weight: 13 kg



BAR CODES

Bottle 0.75 l - 5601766100147

Case 6 x 0.75 l - 15601766100144

Red Bag-in-Box 3l - 5601766100178

Case with 4 Bag-in-Box case x 3l - 15601766100175

Recommendations for Transport and Storage

In order to avoid any changes in the organoleptic and physical-chemical characteristics of the wine it should be transported and stored in good environmental conditions, especially concerning temperature (10 – 18°C) and relative humidity (50 – 80%)



QUINTA DA
ALORNA
Desde 1723