



Albarrada

Vintage 2018

Classification Alentejo D.O.C. Wine

Type White

Varieties Roupeiro, Fernão Pires and Arinto

Soil Types Mainly granite, but also chalk, clay and schist

Stored bottles 200.000 units

Characteristics

Tasting

Citrus yellow colour, intense fruity aroma and a light, fresh taste

Production

Fermented in stainless steel tanks at a controlled temperature of 15° C

Expected Longevity

1-2 years

Serving

It should be served at a temperature of 8° C

Analysis

Alcohol strength: 12,5 % b/v, Total Acidity: 5,3 g/L Tartaric Acid
pH: 3,3, Residual sugar: 0,2 g/L

Storage

These bottles should be stored horizontally in a dark, well aired place, with a room temperature between 12° - 13° C and a relative humidity of approximately 60 %



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