UDACA

Red Wine

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Emblematic of Portugal
Density of Plantation: 3500 to 4000 plants per hectare
Type of Pruning: Single, double, curtain, and guyot
Type of Conduction: Monoplane vertical rising.
Production per hectare (ton./ha): 6 Tonnes of grapes per hectare

OENOLOGICAL TECHNOLOGY

Vinification: Classic Vinification
Fermentation: With controlled temperature up to 28º C for 5 to 6 days
Aging: 1 year in stainless steel vats.

ANALYTICAL PARAMETERS

Alcohol Content: 12,5% Vol.
Volatile Acidity: 0,65 g/l
Total Acidity: 5,82 g/l
Dry Extract: 30 g/l
Residual Sugars: 1,6 g/l
pH: 3,69

TASTING NOTES

Appearance: Clear
Colour: Ruby
Aroma: Clean aroma with presence of red and ripe fruits.
Flavour: Smooth and balanced, with long final.
Food Pairing: For all days consume, it accompanies varied dishes of meat and cheeses.

Logistics Information
Standard

Bottle: Bordalesa Nova
Bottle Capacity: 0,75L
Bottle Dimensions: 30,05cm x 7,52cm
Bottle Tare Weight: 390g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 23,5cm X 15,5cm X 31cm
Box Weight: 7,15 kg
Bottles per Pallet: 600
Boxes per Pallet: 100
EAN: 5 601250 106891
IFT Box: 15601250106898

OTHERS

Allergens: Contains sulphites



BE RESPONSIBLE. DRINK IN MODERATION.

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