# UDACA

## Red Wine BIB

### 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:** BAG IN BOX
**BIB Capacity:** 10L
**Packaging:** Bag In Box
**BIB Weight:** 11kg
**BIBS per Pallet:** 72
**EAN:** 5 601250 100356




### OTHERS

**Allergens:** Contains sulphites

**BE RESPONSIBLE. DRINK IN MODERATION.**

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