

PENEDO GORDO

HERDADE
PENEDO
GORDO



Denomination: Regional Alentejo

Region: Borba, Alentejo

Year: 2017

Grape Variety: Aragonês(40%), Trincadeira(30%), Alicante Bouschet (20%), Touriga Nacional(10%)

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm³): 2,1

Total Acidity (g/l): 5,7

Winemakers: Fernando Machado and Henrique Lopes

Traditional fermentation of tanning with temperature control.
Without stage of barrel.

Visual: Concentrated dark red.

Aroma: Intense and fruity aromas, vivid red fruits.

Flavours: Soft and velvet feeling. Well structured, the tannins and the acidity are well blended with the abundant fruit.

Bottle: *Bordalesa 750ml* EAN: 5603238473766

Weight: 1,21 kg

Case: *6 bottles* EAN: 15603238573760

Weight: 7,37 kg

Measures: 230mmX160mmX355mm

Pallet: *Europalette 100 cases*

Weight: 760 kg

Measures: 120cmX80cmX160cm

Bottle: *Bordalesa 375ml* EAN: 5603238471847

Weight: 0,66 kg

Case: *12 bottles* EAN: 25603238471841

Weight: 8,19 kg

Measures: 270mmX205mmX270mm

Pallet: *Europalette 84 cases*

Weight: 903 kg

Measures: 120cmX80cmX176cm

Perfect to pair with food dishes on meat, sausages and cheese. It is also very nice to taste it with small dishes of "Tapas" or just by is self. It should be served at a temperature between 16°C and 18°C. It should be stored horizontally in a dry and cool place.

Produzido por:

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