



# CAVES RENDEIRO

wines

BRAND	QUINTA DO RENDEIRO
DENOMINATION	VINHO REGIONAL LISBOA GRAND RESERVE
TYPE	WHITE
YEAR	2015
GRAPE VARIETIES	FERNÃO PIRES (50%), MALVASIA FINA (40%) AND VIOGNIER (10%)
REGION	ALENQUER   PORTUGAL
SOIL	CLAY-CALCAREOUS
CLIMATE	ATLANTIC

#### VINIFICATION

In an open tin system with static decanting at low temperature and fermentation of 17°C.

#### TASTING NOTES

Organometrically this wine presents a golden citrine color with aromas of ripe white pulp fruit, noting the wood resulting from the stage to which it was subjected.

#### ADDITIONAL INFORMATION

We advise its consumption at a temperature of 14°C, in a suitable glass, and the bottle should be opened a few minutes before in order to exalt its sensorial characteristics. It is recommended its consumption accompanied by plates of stewed meat or fish curry.

#### PHYSICAL AND CHEMICAL FEATURES

ALCOHOL CONTENT	13% vol. ( $\pm$ 0,3% vol.)
DENSITY	0,985 ( $\pm$ 0,003 a 20°C)
DRY EXTRACT	20 a 25 g/L
TOTAL ACIDITY	4.5 a 6 g/L (Tartaric Acid)
VOLATILE ACIDITY	0,40 a 0,65 g/L (Acetic Acid)
TOTAL SULFUROUS ANIDRID	$\leq$ 150 mg/L
PH	3,45 a 3,7
TOTAL SUGAR	$\leq$ 5 g/L

#### PACKAGING

WOOD BOX OF 3 BOTTLES OF 0,75L BOX MEASURES	9,5x34x27,5cm
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