



# CAVES RENDEIRO

wines

BRAND QUINTA DO RENDEIRO

DENOMINATION VINHO REGIONAL LISBOA  
GRAND RESERVE

TYPE RED  
YEAR 2015  
GRAPE VARIETIES MERLOT (50%) AND CALADOC (50%)

REGION ALENQUER | PORTUGAL  
SOIL CLAY-CALCAREOUS  
CLIMATE ATLANTIC

#### VINIFICATION

In a tanning system with total decanting at a temperature of 26°C to 28°C.

#### TASTING NOTES

Organoletically this wine presents an intense red violet color with aromas of blackberry and plum, leaving to notice the wood, resulting from the stage to which it was subjected.

#### ADDITIONAL INFORMATION

We advise its consumption at a temperature of 15°C, in an appropriate glass, and the bottle should be opened a few minutes before in order to exalt its sensorial characteristics. We recommend its consumption accompanied by dishes of fat meat and/or game.

#### PHYSICAL AND CHEMICAL FEATURES

ALCOHOL CONTENT	15% vol. ( $\pm$ 0,3% vol.)
DENSITY	0,985 ( $\pm$ 0,003 a 20°C)
DRY EXTRACT	20 a 37 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

#### BARCODE

5608596105373

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