

PENEDO GORDO



Herdade Penedo Gordo



Denomination: Regional Alentejo

Region: Borba, Alentejo

Year: 2023

Grape Variety: Alicante Bouschet 40%, Touriga Nacional 30%, Touriga Franca 30%

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm³): ≤2

Total Acidity (g/l): 5,7



"Certificado por Kiwa Sativa"
Vinho de uvas produzidas em modo de produção integrada.



VEGAN

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: 7,50 kg

Measures: 220mmX150mmX335mm

Pallet: *Europaleta 100 cases*

Weight: 771 kg

Measures: 120cmX80cmX160cm

Bottle: *Bordalesa 375ml* EAN: 5603238471847

Weight: 0,66 kg

Case: 12 bottles EAN: 25603238471841

Weight: 8,19 kg

Measures: 270mmX205mmX270mm

Pallet: *Europaleta 84 cases*

Weight: 710 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.

Produced by:

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