



CONDE VILLAR



Denomination: Regional Alentejo

Year: 2022

Region: Borba, Alentejo

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

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm<sup>3</sup>): ≤2

Total Acidity (g/l): 5,7



"Certificado por Kiwa Sathva"  
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: 5603238433869

Case: *6 bottles* EAN: 15603238533764

Measures: 215mmX145mmX335mm

Pallet: *Europalete 100 cases*

Measures: 120cmX80cmX151cm

Weight: 1,23 kg

Weight: 7,37 kg

Weight: 758 kg

Bottle: *Bordalesa 375ml* EAN: 5603238431810

Case: *12 bottles* EAN: 25603238431814

Measures: 263mmX208mmX250mm

Pallet: *Europalete 84 cases*

Measures: 120cmX80cmX176cm

Weight: 0,66 kg

Weight: 8,19 kg

Weight: 900 kg

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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