



Adega de
Azueira

CAPRICH DO REI

LISBON REGIONAL WINE • red

CLASSIFICATION: Lisbon Regional Wine • Monovariety

COUNTRY: Portugal

HARVEST: 2020

TYPE: Red

CLIMATE: Temperate Mediterranean under the influence of the cool Atlantic breezes.

GRAPE VARIETIES: Alicante Bouschet

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

Prolonged post-fermentative maceration for 30 days with the application of selected yeasts and extractive pectolytic enzymes.

TASTING NOTES

Strong garnet colour, floral aromas combined with wild berries and balsamic notes. In the mouth it is powerful and intense, with robust tannins, good volume and firm acidity. It has a long and persistent finish. It has great ageing potential.

SERVING SUGGESTION

Robust red meats, roasts in the oven and intense cheeses. Recommended to be served at a temperature of 16° to 18°C.

SUMMARY ANALYSIS

ALCOHOL
13,5% vol

TOTAL ACIDITY
6,60 g/L

VOLATILE ACIDITY
0,54 g/L

SO₂ TOTAL
96 mg/L

PH
3,60

CCAPACITY
750 ml

ADDITIONAL INFORMATION

- Contains sulfites.
- Forbidden sale to people under 18 years old.
- Drink in moderation, alcohol consumption is not advisable for pregnant women and children.

STORAGE CONDITIONS

Temperature between 16°-18°C • moderate humidity • Minimal exposure to light. Transportation must be done with the bottles vertically, with the least possible agitation and well packaged.

PACKING TYPE: Conical bottle Author

CAPACITY: 750 ml

LOGISTICS DATA



BOTTLE
750 ml



BOX
6x 750 ml



PALLET 0,80 x1,20m
7Fx11 • 77 Boxes



CONTAINER 20"

