



Adega de
Azueira

AZ

LISBON REGIONAL WINE • red



CLASSIFICATION: Regional Lisboa

COUNTRY: Portugal

HARVEST: 2022

TYPE: Red

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

GRAPE VARIETIES: Syrah, Castelão, Alicante Bouschet and Touriga Nacional

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

Classical, with extended post-fermentation maceration. Application of selected yeasts and pectolytic extraction enzymes. Fermentation with temperature control.

TASTING NOTES

Garnet color wine and delicate aroma with notes of red fruits and figs, surrounded by soft tannins, with a slight acidity that gives elegance and persistence together. In the mouth it is soft, round and easy to drink.

SERVING SUGGESTION

Ideal with red meat or hunting meats, also being a great addition to intense flavor cheese. We recommend that you serve at a temperature of 16°-18° C.

SUMMARY ANALYSIS

ALCOHOL
13,5% vol

TOTAL ACIDITY
5,54 g/L

VOLATILE ACIDITY
0,91 g/L

SO₂ TOTAL
144 mg/L

PH
3,48

CAPACITY
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: Bottle Bordalesa Prestige

CAPACITY: 750 mL

LOGISTICS DATA



BOTTLE
750 mL



BOX
6x 750 mL



PALLET 0,80 x1,20m
5Fx25 • 125 Boxes



CONTAINER 20"
