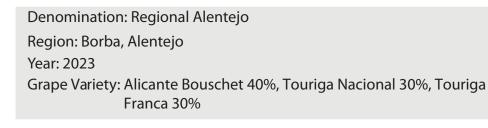
PENEDO GORDO





Alcohol Content (%vol):13,5Residual Sugar (g/dm3): ≤ 2 Total Acidity (g/l):5,7



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: <i>1,21 kg</i>
Case: 6 bottles EAN: 15603238573760	Weight: <i>7,50 kg</i>
Measures: 220mmX150mmX335mm	
Pallet: Europalete 100 cases	Weight: <i>771 kg</i>
Measures: 120cmX80cmX160cm	
Bottle: Bordalesa 375ml EAN: 5603238471847	Weight: <i>0,66 kg</i>
Case: 12 bottles EAN: 25603238471841	Weight: <i>8,19 kg</i>
Measures: 270mmX205mmX270mm	
Pallet: Europalete 84 cases	Weight: <i>710 kg</i>
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.









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