



TAPADA DE VÍLLAR



Denomination: Regional Alentejo

Origyn: Borba, Alentejo

Year: 2023

Grape Variety: Roupeiro (45%), Antão Vaz (45%), Chardonnay (10%)

Alcohol Content (%vol): 13

Residual Sugar (g/dm³): ≤1,5

Total Acidity (g/l): 6



Winemakers: Fernando Machado and Henrique Lopes

Grapes harvested and worked to avoid oxidation.
Flotation and low temperature controlled fermentation.

Visual: Very clear and light lemony color.

Aroma: Very young fruity aromas with some tones of spring flower.

Flavour: It's a dry wine, yet pretty round. A very own minerally and acidity matches perfectly with the generous amount of alcohol.

Bottle: *Bordalesa 750ml* EAN: 5603238433708

Case: 6 bottles EAN: 15603238533771

Measures: 215mmX145mmX335mm

Pallet: *Europalette 100 cases*

Measures: 120cmX80cmX160cm

Weight: 1,21 kg

Weight: 7,37 kg

Weight: 758 kg

Bottles: *Bordalesa 375ml* EAN: 5603238131710

Case: 12 bottles EAN: 25603238431821

Measures: 263mmX208mmX250mm

Pallet: *Europalette 84 cases*

Measures: 120cmX80cmX176cm

Weight: 0,66 kg

Weight: 8,15 kg

Weight: 707 kg

This is a very easy wine, that can pair easily with several kinds of food, as an example, there is several types of small fish, grilled bird meat, Asian food or even a salad. Also works very well as an appetizer during summer season.

It should be served at a temperature between 10°C and 12°C.

It should be stored vertically in a dry and cool spot, protected from light.

Produced by:

Herdade Penedo Gordo
7150-308 Orada - Borba
info@quintadasarcas.com
www.penedogordo.com

