

DA PIPA

WINE TYPE: Red wine

GRAPE VARIETIES: 40% Baga, 40% Touriga-Nacional e 20% Aragonez

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Defined ruby colour.

FLAVOUR: A mix of red fruit and notes of evolution.

TASTE: Fruity, smooth with elegant tannins and a good persistence.

WINEMAKING PROCESS: Total destemming, extended skin maceration, and alcoholic fermentation at 28°C.

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 3 to 5 years.

SERVING SUGGESTIONS: It goes well with delicacies from the Mediterranean, Asiatic, Indian and African cuisine.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.0%

pH: 3.40

Total acidity: 5.5 g/l

Total sugars: 6.0 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (m) (L x W x H)	Volume of the case (m3)	Gross weight of the case (Kg)	ITF-14 code of the case	Number of cases per pallet	G. weight of the pallet (Kg)	Height of the pallet (m)
750	5601271005210	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271005212	25 x 4 = 100	775	1.45

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.