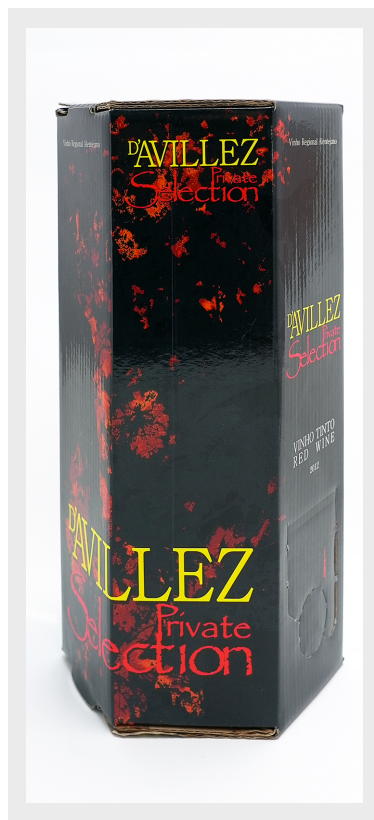




Bag In Box D'Avillez Private Selection Red 3L 2012

Wine type: Red

Denomination: Vinho Regional Alentejano

Designator quality: Regional

Vintage year: 2012

Grape varieties: Trincadeira, Castelão, Cabernet Sauvignon

Region: Portalegre - Alentejo

Winemaker: Eng.º Francisco Pimenta

T.A.V.A.: 13,5%

Total Acidity (tartaric acid): 5,7 g/dm³

pH: 3,55

Reducing sugars: 3,4 g/dm³

Winemaking / Aging: Vinified by the traditional process of tanning track in mills, with temperatures around 30 °C. Light aging in barrels of French and American oak

Preservation method: Lying bottles in a cool and dark place, between 12 °C and 13 °C with relative humidity near 60%

To serve (temperature): 18°C

Suggested accompaniments: Meat dishes and cheeses

Longevity: 12 months

Tasting

Color: Intense ruby

Aroma: Ripe wild berries, jam

Palate: Balanced acidity and soft tannins

Final: Persistent

Wine Tube

Capacity: 3 L

Dimension (mm): Ø134 / 323 (diameter / height)

Weight: ~3,250 kg

Bar Code (EAN 13): 5609595133091

Container Box

N.º of Wine Tubes: 4

Orientation: Vertical

Dimension (mm): 329x265x265 (height x length x width)

Weight: ~13,000 kg

Bar Code (ITF 14): 25609595133095

Palletizing

Size of the pallet (mm): 800x1200 (euro palette)

Boxes per layer: 12

N.º of layers: 4

N.º of boxes per pallet: 48

Overall height (incl. pallet): ~1,455 mm

Total weight (incl. pallet): ~644 kg

