



Morgado do Reguengo Regional Alentejano Red 2013

Wine type: Red

Denomination: Vinho Regional Alentejano

Designator quality: Regional

Vintage year: 2013

Grape varieties: Tradicionais da região, Aragonês, Alfrocheiro, Castelão

Region: Portalegre - Alentejo

Winemaker: António Saramago

T.A.V.A.: 13 %

Total Acidity (tartaric acid): 4,7 g/dm³

pH: 3,73

Reducing sugars: 0,2 g/dm³

Winemaking / Aging: Vinified by the traditional process of tanning track in mills, with temperatures around 30 °C. Minimum stage of 3 months in bottle.

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: 5 years

Tasting

Color: Ruby

Aroma: Red fruits

Palate: Fruity, soft tannins

Final: Good acidity with persistent finish

Bottle

Type: Bordalesa Prestige

Capacity: 750 ml

Dimension (mm): Ø73,5 / 325 (diameter / height)

Weight: 1,320 kg

Bar Code: 5609595900181

Container Box

N.^o of bottles: 6

Orientation: Horizontal

Dimension (mm): 160x330x235 (height x length x width)

Weight: ~8,360 kg

Bar Code: 15609595900171

Palletizing

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

Boxes per layer: 12

N.^o of layers: 8

N.^o of boxes per pallet: 96

Overall height (incl. pallet): ~1,470 mm

Total weight (incl. pallet): ~802,560 kg

