

# CONVÉS RED 2021



**TERROIR:** The Vidigueira sub-region is protected to the north by the Serra do Mendro. This natural barrier from the cool Atlantic winds gives rise to daily high thermal amplitudes providing ideal conditions for a balanced ripening of grapes. The combination of this local Mediterranean climate and predominantly schist soils, results in the production of quality wines. Herdade da Lisboa, located in the heart of this sub-region, is situated between Ribeira de Selinhos to the East, and Ribeira do Freixo, to the West, where and even richer soil abounds. This results in the perfect combination of unique conditions for the production of elegant and fresh wines, marked by minerality, for the whites, and by purity of the fruit and longevity of the reds.

**VARIETIES:** 50% Aragonez, 30% Alicante Bouschet, 20% Syrah.

**HARVEST:** Mechanical harvest during the night.

**VINIFICATION:** Destemming and light crushing, followed by thermal shock to 16°C through mass exchanger. Cold pre-fermentative maceration for 48 hours. Fermentation of each grape variety individually in stainless steel vats with controlled temperature.

**TASTING NOTES:** Concentrated ruby color. Intense aroma of red and forest fruits, in a smooth and harmonious set. Round and balanced mouth tasting.

**WINEMAKERS:** Ricardo Xarepe Silva / António Selas

**HARMONIZATION:** Ideal with Mediterranean dishes in general, pasta and soft cheeses.

**CAPACITY:** 75cl.

## ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 14  
Total acidity (g/L): 5,4  
pH: 3,61  
Residual Sugar (g/L): 0,9

## LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg;  
Pallet - 25 boxes x 4 rows  
Weight - 910 kg  
Dimension (mm)  
A: 1600; C: 1200; L: 800

HERDADE DA LISBOA  
VIDIGUEIRA

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