



**ADEGA
SÃO MAMEDE
DA VENTOSA**

GREAT LANDS, UNIQUE WINES.

Adega São Mamede da Ventosa is based in the Municipality of Torres Vedras, about 30 minutes from Lisbon and a few minutes away from the long sandy beach of Santa Cruz. This is a unique region, with intense rural landscapes and strongly influenced by the Atlantic sea. Here, both white, rose and red wines stand out. A unique terroir in a unique land.

ALMA DE LISBOA

RED WINE



Denomination. Lisbon Wine Region
Type of wine. Red Wine
Grape Variety. Syrah, Caladoc, Aragonez
Year. 2020



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes

Winemaker. António Ventura, Rafael Neuparth, João Rodrigues.
Colour. Clear appearance, garnet color with violet nuances.
Aroma. Young aroma, where ripe red fruits predominate.
Body. Smooth flavor with velvety tannins and persistent finish.



Food pairing

Perfect to accompany game meats and soft cheese.



Vinification

Total destemming and crushing, fermentation runs in stainless steel vats under temperature control of 26 °C. Classic fermentation with short maceration. Occurrence of malolactic fermentation.
Alcohol. 13% vol.



Drinking temperature

Temperature. 16 to 18 °C



Capacity. 750ml
Packaging. Cardbox, 6 Bottles



Barcode.
5603427001763



WWW.SMV.WINE

ADEGA COOPERATIVA DE SÃO MAMEDE DA VENTOSA, C.R.L.
Avenida 10 de Junho, nº 8, Arneiros
2565-831 Ventosa TDV . Portugal
T. +351 261 951 182 . geral@smv.wine