



**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

RESERVA

RED WINE



Denomination. Lisbon Wine Region
Type of wine. Red Wine
Grape Variety. Syrah, Touriga Nacional e Caladoc
Year. 2019



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes

Winemaker. António Ventura, Rafael Neuparth, João Rodrigues.
Colour. Deep violet red color
Aroma. Aromas of plum, blackberry and cherry, with a slight hint of wood.
Body. Complex structured fresh, with velvety tannins and a long and persistent finish.



Food pairing

Ideal to accompany fatty fish dishes or roasted red meats.



Vinification

Traditional tanning with decuvation at 1000 density. Fermentation with temperature control. Application of selected yeasts.
Alcohol. 13,5% vol.



Drinking temperature

Temperature. 16 a 18 °C



Capacity. 750ml
Packaging. Cardbox, 6 Bottles



Barcode.
5603427001787



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