



**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.

PENA RUIVA

Selection

WHITE WINE



Denomination. Lisbon Wine Region
Type of wine. White Wine
Grape Variety. Malvasia Rei, Fernão Pires
Year. 2022



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes
Winemaker. António Ventura, Rafael Neuparth, João Rodrigues.
Colour. Lemon yellow color.
Aroma. Aroma with intensity of green fruit.
Body. Mouth of balanced freshness, persistent finish and medium volume.



Food pairing
Ideal to accompany all fish and seafood dishes. Great as an aperitif, due to its aromatic character.



Vinification
The wort is cooled to 15°C and vacuum filtered with perlites. Fermentation is carried out with selected yeasts, and the temperature is controlled at 16 °C.
Alcohol. 12,5% vol.



Drinking temperature
Temperature. 8 to 10 °C



Capacity. 750ml
Packaging. Cardbox, 6 Bottles



Barcode.
5603427001640



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