



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 VITIS

Caladoc



Denomination. Lisbon Wine Region
Type of wine. Red Wine
Grape Variety. Caladoc
Year. 2021



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes

Winemaker. António Ventura, Rafael Neuparth, João Rodrigues
Colour. Deep ruby color.
Aroma. Aromas of small forest fruits and balsamic notes.
Body. With ripe and balanced tannins.



Food pairing

Ideal to pair with grilled or oven-baked red meat dishes, cured or hard cheeses.



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.
5603427001909



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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