



**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.

All
Fama



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. Dark ruby color.
Aroma. Ripe red fruit aroma with hints of cherry and small wild berries.
Body. Very balanced in the mouth, fruity with hints of cocoa and finish with excellent volume.



Food pairing

Ideal to pair with grilled red meats, Italian cuisine and cured cheeses.



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.
5603427001350



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