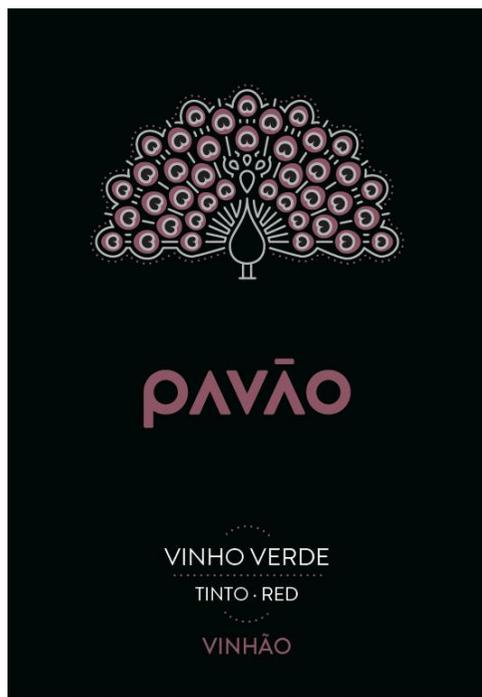


PAVÃO
Vinho Verde
VINHÃO
Tinto - Red



TECHNICAL INFORMATION

PRODUCER: VERCOOPE
LOCATION: Agrela, Santo Tirso. Vinho Verde Demarcated Region.
VINTAGE: 2018
APPELLATION: Vinho Verde
AGEING: Young. In steel Vats.
ALCOHOL: 11 %.
RESIDUAL SUGAR: < 5 g.
TOTAL ACIDITY: 5.4 – 8.0 g.
VOLÁTIL ACIDITY: <0.8 g/l.
CALORIES: 517 KCAL/750 ml.
PRESSION: < 1 Bar.
ANNUAL PRODUCTION: 100 000 bottles.
WINEMAKER: João Gaspar.

LOGISTIC INFORMATION

EACH CASE: 6 Bottles. Weight: 7,25 kgs.
EACH ROW: 25 Cases.
EACH PALLET: 100 cases (600 bottles) High: 149 cm; Length: 120 cm; Width: 80 cm. Weight: 758 kgs. | **Or with 125 cases** (750 bottles) High: 182 cm. Weight: 940 kgs.
TYPE OF PALLET: EURO

TASTING NOTES

GRAPE VARIETIES: Vinhão 100%.
COLOUR: Red violet colour.
AROMAS: Red fruits and floral fragrances.
TASTE: Unusual and unique astringent taste. Vinous, full-bodied, balanced and intense red fruits taste. Ideally to who is looking for tasting discoverie.
PAIRING: To accompany typical dishes and all kind of grilled and roasted meat.
SUGESTIONS: It shall be served at 14º - 16º. Drink young, ideally till one year and half after the harvest.
Keep the bottle rather on vertical. Protect from sunlight, high temperatures and humidity.

THE COMPANY, VERCOOPE, UCRL

Located in Agrela, Santo Tirso, in the Vinho Verde Region Demarcated Region, Vercoope – Union of Wine Cooperatives of Vinho Verde Region – was founded in 1964 with the aim of bottling and trade the wine produced in the Wine Cooperatives of Amarante, Braga, Famalicão, Felgueiras, Guimarães, Paredes and Vale de Cambra, and represents more than 5000 wine growers. With an annual production around 8 millions of bottles, Vercoope has now an outstanding place in Portuguese market as well in the most demanding markets over the word.

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