



Morgado do Reguengo Garrafeira Red 2004

Wine type: Red

Denomination: Vinho Regional Alentejano

Designator quality: Garrafeira

Vintage year: 2004

Grape varieties: Trincadeira, Aragonês, Cabernet Sauvignon, Alicante Bouschet

Region: Portalegre - Alentejo

Winemaker: António Saramago

T.A.V.A.: 12,5 %

Total Acidity (tartaric acid): 5,9 g/dm³

pH: 3,51

Reducing sugars: 2,8 g/dm³

Winemaking / Aging: Vinified by the traditional process of tanning track in mills, with temperatures around 30°C. 12 months aging in barrels of French and American oak

Preservation method: Lying bottles in a cool and dark place, between 12°C and 13°C with relative humidity near 60%

To serve (temperature): 18°C

Suggested accompaniments: Meat dishes and cheeses

Longevity: 8 years

Tasting

Color: Intense ruby

Aroma: Mature red fruits, jam

Palate: Full-bodied, good tannins, good acidity

Final: Smooth and elegant taste

Bottle

Type: Bordalesa Prestige

Capacity: 750 ml

Dimension (mm): Ø73,5 / 325 (diameter / height)

Weight: 1,320 kg

Bar Code: 5609595900440

Container Box

N.^o of bottles: 6

Orientation: Horizontal

Dimension (mm): 160x330x235 (height x length x width)

Weight: ~8,360 kg

Bar Code: 15609595900447

Palletizing

Size of the pallet (mm): 800x1200 (euro palette)

Boxes per layer: 12

N.^o of layers: 8

N.^o of boxes per pallet: 96

Overall height (incl. pallet): ~1,470 mm

Total weight (incl. pallet): ~802,560 kg

