



CAMPELO

ESTD 1951

TECHNICAL DATASHEET

CAMPELO RED WINE

ORIGIN

PRODUCER	Caves Campelo, S.A.
REGION	Vinhos Verdes
GRAPES	Vinhão, Borraçal and Amaral
OENOLOGIST	Reinaldo Pinho
PACKAGING	Bottle 75cl. Reno / Box 6

TASTING NOTES

COLOR	Intense red, opaque to light
FRAGRANCE	Fruity and vinous, with strawberry aromas and spices, with the proper terroir.
TASTE	Smooth, fresh and young, good volume with tanned tanins.
AFTERTASTE	Typical and fine, persistent

PRODUCTION TECHNOLOGY

Obtained through the fermentation of selected grapes with total destemmed, soft pressing and temperature control.

ANALYSIS

ALCOHOL CONTENT (%)	10.50
FIXED ACIDITY (g/L)	6.50
PH	3.40
SULFUR DIOXIDE (mg/L)	90.00
RESIDUAL SUGAR (g/L)	1.50
TOTAL DRY EXTRACT (g/L)	28.00

SERVICE SUGGESTIONS

To serve at a temperature of 12 to 14°C. It goes well with red meat and other typically spicy dishes of Minho.



PACKAGING AND LOGISTICS

BOTTLE		BOX		PALETTE EUR	
TYPE	Reno	QUANTITIES	6	QUANTITIES	100
CAPACITY	750 ml	GROSS WEIGHT	7.95 kg	PER LAYER	25
EAN 13	5601954130406	DIMENSIONS	232 x 157 x 350 mm	TOTAL LAYERS	4
GROSS WEIGHT	-	ITF 14	45601954130404	DIMENSIONS	120 x 80 x 153 cm
				GROSS WEIGHT	815.00 kg