



ADEGA COOPERATIVA DA
LABRUGEIRA
C.R.L.

BRAND
CATEGORY
GRAPE VARIETIES
WINEMAKING
TASTING NOTES
TEMPERATURE
OF CONSUMPTION

**PHYSICAL AND
CHEMICAL FEATURES**

ALCOHOL CONTENT
TOTAL ACIDITY
PH

PRESENTATION

BOTTLE
CAPACITY
PACKAGING
GROSS WEIGHT
CASE SIZES
EUROPALLET

Talismã
Red wine IGP Lisboa, Reserve
Castelão, Aragonez and Syrah.
Classic red wine winemaking method with gentle maceration of
selectionated grapes in stainless steel vessels. Controlled
fermentation temperature.
Ruby color. Complex and elegant riped red fruit aroma. Harmonious,
fresh, unctuous with pleasant finish. Food friendly, versatile with a
large gastronomic range in particular meat and traditional
Portuguese dishes.
Serving temperature 15°C - 16°C (59,0°F - 60,8°F).

14% vol.
5,0–6,0 g/L (tartaric acid)
3,4–3,6

Bordeaux author
0,75 L
6 x 0,75 L
8,4 kg
330x250x165mm
70 boxes



ADEGA COOPERATIVA DA LABRUGEIRA, C.R.L.
2580-405 Ventosa | Alenquer | PORTUGAL
tel.: +351 263 770 907 | fax: +351 363 770 922
geral@adegalabrugeira.pt
www.adegalabrugeira.pt