

ADEGAMÃE DORY

VINHO TINTO . RED WINE

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2025

ALCOHOL CONTENT

13,0% vol

TOTAL ACIDITY

5,54 g/l

pH

3,54

PRODUCTION

100 000

BOTTLING | LAUNCH

May 2026 | June 2026

WINEMAKERS

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Alenquer, Portugal;
slightly sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600209865223

CARDBOARD BOX (6X 0,75CL)

ITF // 65600209865225



INFORMATIONS

TYPE

Red

GRAPE VARIETIES

Touriga Nacional, Castelão, Aragonez and Syrah

CLASSIFICATION

IG Lisboa

WINEMAKING

Pre-fermentation maceration for two days, fermentation in stainless steel vats at a controlled temperature (22-25° C) for two weeks. Partial aged in used french oak barrels.

TASTING NOTES

Red ruby colour with considerable depth; subtle aromas, showing a complex aromatic profile through floral notes, fresh red fruit and hints of balsamic in harmonised and delicate balance; this wine offers good, well-balanced acidity against a delicate tannin structure; fair and smooth-bodied, with an intensely fruited finish.

FOOD PAIRING

Ideal with grilled salt cod, grilled meat and pasta.

REMARKS

Serve at 16°C.

LOGISTICS INFORMATION

	Bot.	Box.	Pal.
HEIGHT (MM)	293	300	1700
WIDTH (MM)	84	260	800
DEPTH (MM)	84	175	1200
NET WEIGHT (KG)	0,75	4,5	473
GROSS WEIGHT (KG)	1,16	7,26	785
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	21		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	105		