

FADO
Portugal

Fado Red

Composition: Castelão 45%, Tinta Miúda 45% and Aragonez 10%.

The Castelão grape variety is the most traditional of the area bringing rich red fruit flavours, the Tinta Miúda adds lively colour and aromas, and the Aragonez a velvet finish.

Production: Hand picked grapes given a long cold fermentation with the skins then aged 6 months with oak

Colour: Dark red center.

Aroma: Ripe black fruits with smoked spices.

Palate: Full ripe palate with a satisfying finish.

Presentation : 750 mL

Technical data

- Total alcohol content 13,5 %
- Acidity total 5,0 gm/l
- Total SO2 50mg/l
- pH 3,60

Winemaker : José Manuel Reis

Suggested Pairings: There can't be a more popular dish in downtown Lisbon than "*frango no churrasco*", chicken with chili cooked in the open air on barbecue, perfect with Fado red!

logistics data

Bottle	Net weight Kg	0,75
	Gross weight Kg	1,25
	EAN	5600370480010
Box	Number of bottles	6
	Net weight Kg	4,5
	Gross weight Kg	7,68
Pallet	ITF	25600370480014
	Number of tiers	9
	Number of units per tier	72
	Number of units per pallet	648
	Net weight Kg	486,00
Gross weight Kg	825	



Closure: Cork or screwcap

IMPAR
VINHAS & VINHOS, SA.