



Agro Batoréu

SINCE 1988 - AVEIRAS DE CIMA - PORTUGAL

Batoréus - Native Red Blend REGIONAL TEJO 2013

Produced from the grapes Trincadeira (50%), Castelão (30%) and Aragonez (20%), created in our vineyards in Aveiras de Cima.

Stainless steel vat with skin maceration from 6 to 8 days with controlled temperature between 26 and 28°C.

Dark ruby colour and ripe red fruits aroma. Round and very well balanced in the mouth.

Meat dishes, game and cheese.

Serve at 16-18°C.

Analytical Control

Alcohol Vol. (%)	13
Total Acidity (g/L)	4.8
Volatile Acidity (g/L)	0.83
Density at 20°C (g/L)	0.9915
Total Dry Extract (g/L)	27.1
Total Sulfur Dioxide (mg/L)	77
Free Sulfur Dioxide (mg/L)	35
Total Sugars (g/L)	3.8
pH (20 to 25°C)	3.65

