



Dom Campos Tinto

Regional Península de Setúbal



VARIETIES 50% Castelão, 20% Syrah, 20% Aragonês, 10% Alicante Bouschet

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermented in stainless steel vats, with temperature controlled to 28°C.

RECOMMENDED STORAGE TIME 4 years

TASTING NOTES A ruby-coloured wine with the fruity aroma of red fruit such as redcurrant, raspberry and strawberry. Soft tannins and a very agreeable finish.

ALCOHOLIC CONTENT 13% vol.

TOTAL ACIDITY 4.87 g tartaric acid/dm³

PH 3.57

RESIDUAL SUGAR 2.6 g/dm³

OENOLOGIST Jaime Quendera

Case of 12 bottles	L x W x H (mm) 187 x 250 x 239	Gross Weight 5.900 Kg	Liquid Weight 4.50 Kg	Volume 0.375 L	EAN UNI UPC 5608527000500	EAN SCC Case 25608527000504	
Euro-pallet 1.20 x 0.80 m	Cases per layer 18	Layers 5	Cases per pallet 90	Bottles per pallet 1080	Total Weight 551 Kg	Liquid Weight 405 Kg	L x W x H (cm) 120 x 80 x 135
Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.560 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000517	EAN SCC Case 15608527000514	
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 776 Kg	Liquid Weight 450 Kg	L x W x H (cm) 120 x 80 x 148