

# mandriola de Lisboa

## mandriola de Lisboa tinto 2021



**Producer** Aveleda  
**Region** IG Lisboa  
**Country** Portugal  
**Head Winemaker** Diogo Campilho,  
**Winemaker** Susete Rodrigues  
**Wine Consultant** Valérie Lavigne  
**Varieties** Syrah, Alicante Bouschet, Touriga Nacional  
**Vintage** 2021  
**Soil** Argilo calcáreo  
**Average production** 80hl/ha  
**Total Acidity** (em Ácido Tartárico) 5,35 g/l  
**Alcohol Volume** 13% Vol.  
**Residual Sugar** 8 g/l

### MANDRIOLA DE LISBOA

Inspired by the experiences that make up the city of Lisbon, Mandriola de Lisboa represents the more relaxed and uncompromising side of the city, the focus on enjoying the moment, living life, enjoying the city and exploring new experiences. Relaxed, versatile, and easy to drink, these wines are for all those who like to enjoy life, without rushing. They are the perfect excuse to enjoy the good moments in life.

### WINEMAKING PROCESS

After the grapes were destemmed and gently crushed, a period of pre-fermentative maceration took place to extract color and fruit aromas, followed by fermentation in stainless steel vats at controlled temperatures (approx. 24°C). Partial aging was carried out in wood (French and American) for 6 months.

### TASTING NOTES

With an intense red hue, rich and complex aromas, Mandriola de Lisboa red presents spicy notes and an emphasis of red fruit notes. In the mouth it reveals an explosion of aromas, balanced acidity and elegant tannins. A silky wine with a long and persistent finish.

### SERVICE RECOMMENDATIONS

It should be consumed young, however, suitable for consumption 4 to 5 years after bottling, provided it is kept in a cool, dry place.

### SERVICE TEMPERATURE

It is recommended to serve at a temperature between 16° and 18°C.

### PAIRINGS

Grilled meats, Italian cuisine, and spicy foods.