

INDELÉVEL VEGAN



2019

RED WINE IG ALENTEJO

GRAPE VARIETIES

Alicante Bouschet, Aragonez and Syrah.

WINEMAKING & STAGE

Upon reaching the ideal ripeness of grapes, a night harvest is made to protect the aromatic profile and minimize oxidation. In the cellar, they are partially destemmed and crushed, creating a fresh and aromatic wort. Fermentation takes about 12 days, at a controlled temperature between 25°C and 28°C, without any addition of animal products.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Ruby red color wine mature fruits aromas, the palate is well balanced with a smooth and warm structure.

THE REGION

Alentejo is the largest wine region in Portugal and also the one with the greatest diversity as it gathers eight different sub-regions: Portalegre, Borba, Redondo, Reguengos, Évora, Vidigueira, Moura and Granja-Amareleja. Its 22,000 hectares of vineyards spread across plains, hills and mountains (the main ones are S. Mamede, Ossa and Mendro), and those vineyards lay on different types of soil: clay, limestone, marble, sand, schist, granite...

The climate is continental Mediterranean, with greater thermal amplitudes in the interior regions, closer to the border with Spain. The Alentejo vineyard reflects a wide variety of grapes, with predominance of white grapes Antão Vaz, Roupeiro and Arinto and red grapes Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah.

THE BRAND

Indelével is a Vegan Approved wine. In its winemaking and bottling process, it did not use any animal product, and just like the flower that represents it, it means purity, it cannot be erased or made to disappear.

DANALYTICAL DETAILS

Alcohol Content	13,5%
Total Acidity	5,5 (+/-1)
pH	3,5 (+/- 0,5)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
EAN	5600965800124
ITF	15600965800121
Bottles/Case	6
Bottles/Pallet	750
Case Weight (Kg)	7,02
Case CBM3	11,1
Cases/Layer	25
Layers	5
Cases/Pallet	125

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