

Technical Sheet

Sua Vinha

PRODUCT

Red Wine 10°

APPEARANCE / COLOR

Límpida / Rubi definido

BRAND

Sua Vinha

AROMA / FLAVOR

Aroma of ripe red fruits and roasted grains. Soft and harmonious flavor, with an intense and prolonged aftertaste.

VARIETIES

Blend of traditional varieties

VINIFICATION

Total destemming, intense skin maceration and alcoholic fermentation at 28°C.

HARMONIZATION

Ideal to accompany red meat dishes, cheeses and well-seasoned dishes. It should be enjoyed at a temperature between 14°C and 20°C.



ANALYTICAL PARAMETERS

ALCOHOLIC VOLUME	10 %
TOTAL ACIDITY	4,8 g/l
CORRECTED VOLATILE ACIDITY	0,4 g/l
FREE SULFUR DIOXIDE	40 mg/l
TOTAL SULFUR DIOXIDE	120 mg/l
TOTAL SUGARS	1,5 g/l
pH	3,45

INGREDIENTS

Grapes, stabilizing agent (potassium polyaspartate), preservatives and antioxidants (potassium sorbate, sulfur dioxide), acidity regulators (lactic acid), antioxidants (L-ascorbic acid).

NUTRITIONAL DECLARATION (Per 100ML)

ENERGY	236 kJ / 56 kcal
LIPIDS	0 g
of which saturated	0 g
CARBOHYDRATES	0,15 g
of which sugars	0,15 g
PROTEINS	0 g
SALT	0 g



T +351 259 468 062/62
F +351 259 468 064



geral@casafontepequena.pt
www.casadafontepequena.com



Centro de Engarrafamento | Head Office
Parque empresarial de Vila Pouca de
Aguar, Lotes 26-31
5450-280 Vila Pouca de Aguiar

INTENDED USE

Ready to drink. Can be mixed with other beverages. Intended only for consumers over 18 years of age. The consumption of alcoholic beverages should be avoided by pregnant women, people taking medication, people who are going to drive and people allergic to sulfites. Should be drunk in moderation.

CONTAINS SULPHITES.

STORAGE

The product must be stored in a dry, clean, cool, ventilated place away from light.

LOGISTICS INFORMATION



1 L

GROSS PACKAGE WEIGHT

1,13Kg

BOX DIMENSION

36,5 X 19,5 X 22 cm

BOXES PER EURO PALLET

72 (Cx:12*1L)

EAN COD

5600202948770

GROSS BOX WEIGHT

12,2 Kg

PACKAGING BY EURO PALLET

864

TRANSPORTATION CONDITIONS

The product must be transported safely, at room temperature and the transport medium must be dry, clean and protected from light.

MICROBIOLOGICAL CHARACTERISTICS

Pathogenic microorganisms that pose a risk to the health of consumers due to the properties of wine do not develop. However, other microorganisms may develop that could compromise the quality of the product, for which there are no limits established by law. Ex.: yeast.

CHEMICAL CHARACTERISTICS

Ochratoxin A: 2.0µg/Kg (Reg. (UE) N° 2023/915 , in its current wording)

Lead ≤ 0,15 µg/ Kg (Reg. (UE) N° 2023/915 , in its current wording)

Copper ≤ 1 mg/ L (Reg. (CE) 2019/934 , in its current wording)

Sulfur dioxide (SO₂): ≤ 200 mg/l (Reg. (UE) 2019/934 , in its current wording)

Pesticide Residues ≤ LMR (Reg. (CE) n° 396/2005 , in its current wording)

LABELING

Mandatory Indications, under Ordinance No. 26/2017 of January 13 and its amendments: Brand, Product designation, Indication of origin, Bottler reference, Nominal volume, Alcohol content, Indication of allergens, Batch.



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