



## ADEGA COOP PONTE DA BARCA TINTO(NV)

This wine has a color of a strong ruby, and berries aromas with excellent freshness and acidity. These characteristics make this a unique wine and perfect to food paring. Ideal to intense and taste meals typical of Portuguese cuisine, where meat like pork, baby goat, chicken and duck are used. It is an excellent choice to serve with fat fish, like sardines grilled and meals with sauce and beans.







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