

Caves de Pegões Red

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have pozolitic and sandy soils, rich in water. With influences from Mediterranean and from the proximity of the Atlantic sea. This perfect harmony brings a great development to our noble grapes, perfectly adapted, that gives us marvellous quality wines.

Classification: Regional Peninsula de Setubal Wine

Type: Red Wine

Grapes: 50% Castelão e 50% Syrah

Region: Península de Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Ruby

Aroma: While young it has a strong aroma of red berries and new oak. Evolving later, into dry fruits, chocolate, spices and coffee aroma.

Taste: Soft in the mouth with very good tannins and structure.

After Taste: Pleasant after taste, lingering after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by long pelicular maceration.

Aging: 4 months in French and American new oak barrels.

Evolution: Keep in very good conditions for 7 years.

Analysis:

Alcohol Content: 13,5%vol

Total Acidity: 5.2 gr. of tartaric acid

pH: 3.60



Recommended plates: Hunting plates, grilled meat and cheese.

Recommended Temperature: Between 16-18°C

Conservation: Fresh place, dark, with bottle lying down.

Bottling Details:

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Palette	Palette Weight (Kg)
750 ml	5603016001037	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001034	100	740 Kg
750 ml	5603016001037	12 x 750 ml	9,0 Kg	15,0 Kg	2560301600131	50	740 Kg