

# Charneca de Pegões Ligeiro White

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:** White Wine

**Varieties:** Moscatel de Setúbal 70%, Fernão Pires 20% and Arinto 10%

**Region:** Peninsula de Setúbal

**Soil:** Sandy Pozolitic

## Characteristics:

**Taste Note:**

**Colour:** Citrine

**Taste:** Very intensive variety taste, Light with good acidity, floral, good structure.

**Vinification:** Light pelicular maceration followed by alcoholic fermentation at controlled temperatures.

**Aging:** None

**Evolution:** Maintains excellent characteristics for 3 years.

## Analysis:

**Alcohol Content:** 9,5%vol

**Total Acidity:** 5,5 gr. of tartaric acid

**pH:** 3.2

**Residual Sugar:** 10 gr /lt

**Recommended plates:** Salads, fish, shellfish and like an aperitif.

**Recommended Temperature:** 8-10 °C

**Conservation:** Fresh place 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	5603016001518	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001515	100	738 Kg