

# Fontanário de Pegões Red

Pegões is distinguished by a unique "Terroir". It is characterized by the combination of poor sandy soils rich in water, with the Mediterranean climate on the proximity of the Atlantic sea. This combination creates a perfect harmony that brings an excellent environment to the development of our noble grapes.

**Classification:** D.O. Palmela Wine

**Type:** Red

**Grapes:** Castelão 80%, Cabernet Sauvignon 10% and Touriga Nacional 10%

**Region:** Palmela

**Soil Type:** Sandy Pozolitic

## Characteristics:

### Taste Note:

**Colour:** Grenade/ruby

**Aroma:** Intense aroma of red berries, well combined with new oak while young, evolving later in to an aroma of dry fruits, chocolate, spices and coffee.

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

**After Taste:** Lingering after taste.

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

**Aging:** Maturation on oak, to increase the elegance and complexity of the wine.

**Evolution:** The quality improves during the first 7 years. This is being recommended maximum storage time.

## Analysis:

**Alcohol Content:** 13,5%vol

**Total Acidity:** 5.2 gr.

**pH:** 3.55

**Recommended plates:** Hunting plates, grilled meat e cheese

**Recommended Temperature:** 16-18°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 Cses for Pallette	Pallette Weight (Kg)
750 ml	5603016193459	6 x 750 ml	4,5 Kg	7,9 Kg	15603016193456	100	790 Kg