

Fontanário de Pegões Red - Reserve

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: D.O. Palmela Wine

Type: Red Wine

Grapes: 70% Castelão Francês (Periquita), 15% Cabernet Sauvignon and 15% Touriga Nacional

Region: Palmela

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Grenade

Taste: Rich in tannins, soft, velvet wine, with an excellent structure, volume in the mouth, a full body wine.

After Taste: Lingering after taste.

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

Aging: 12 months in American and French oak barrels, followed by 12 months in bottles.

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

Analysis:

Alcohol Content: 14,0%vol

Total Acidity: 5.2 gr. of tartaric acid

pH: 3.55

Recommended plates: Hunting plates, grilled meat and cheese

Recommended Temperature: 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 Pallette | Pallette Weight (Kg) |
|----------------------|---------------|-------------------------------|---------------------------------|--------------------------------|----------------|--------------------------------|----------------------|
| 750 ml | 5603016001426 | 6 x 750 ml | 4,5 Kg | 7,4 Kg | 15603016001423 | 70 | 518 Kg |