

Fontanário de Pegões White

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 a excellent environment to the development of our noble grapes.

Classification: D.O.Palmela Wine

Type: White

Grapes: Fernão Pires 90%, Arinto 10%

Region: Palmela

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Color: Citrine

Aroma: Very intensive variety taste, fresh.

Taste: Leight, fresh with good structure.

After Taste: Prolonged.

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

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12,5%vol

Total Acidity: 5.0 gr.

pH: 3.20

Residual Sugar: 4 gr/ dm³

Recommended plates: Salads, fish and shellfish.

Recommended Temperature: 12°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 Pallette	Pallette Weight (Kg)
750 ml	5603016183450	6 x 750 ml	4,5 Kg	7,4 Kg	15603016183457	88	651,2 Kg