

Sobreiro de Pegões Premium Red

Peninsula 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: 40% Castelão, 40% Aragonez and 20% Cabernet Sauvignon

Region: Península de Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Grenade

Aroma: black fruits matured, jam, vanilla and spices.

Taste: very good tannins and well structure, soft in the mouth, full bodied with smoothness.

After Taste: lingering after taste and soft.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by prolonged skin maceration.

Aging: aged with french and american oak.

Evolution: The quality improves during the first 10 years.

This is being recommended maximum storage time.

Analysis:

Alcohol Content: 14% vol.

Total Acidity: 5 g of tartaric acid

pH: 3,67

Residual Sugar: 4,50 g/ L

Recommended plates: red meat dishes, game or cheese.

Recommended Temperature: serve at 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	5603016003079	6 x 750 ml	4,5 Kg	8,0 Kg	15603016003076	70	555 Kg