

# Sobreiro de Pegões Premium White

Peninsula of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have pozzolitic 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:** 35% Verdelho, 35% Antão Vaz and 30% Fernão Pires.

**Region:** Peninsula de Setúbal

**Soil:** Sandy Pozzolic

## Taste Note:

**Color:** Citrine / Straw

**Aroma:** Fruity and fresh with tropical and citric notes, and well balanced with the wood.

**Taste:** Structured wine.

**After taste:** Fresh, persistent after taste, elegant.

**Vinification:** Light pelicular maceration followed by alcoholic fermentation in oak.

**Aging:** 3 months in oak with "Batonage".

**Evolution:** Keep in very good conditions for 3 years.

## Analysis:

**Alcohol Content:** 13% vol.

**Total Acidity:** 5 g of tartaric acid

**pH:** 3,50

**Residual Sugar:** 4 g/ L

**Recommended plates:** all kinds of fish dishes and salads.

**Recommended Temperature:** serve at 10-12°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	5603016003444	6 x 750 ml	4,5 Kg	8,0 Kg	15603016003441	70	555 Kg