

Sparkling Sto. Isidro de Pegões White Brut

Península of Setúbal, region where are located our wines, is characterized by a clime 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: Sparkling Wine

Type: White Brut

Grapes: Typical of the region

Soil Type: Sandy Pozolitic

Characteristics:

Color: Citrine

Aroma: Intense, with citric fruits notes and floral variety taste.

Taste: Soft, with good acidity with thin bubble, persistent, elegant and fresh after taste.

Vinification of the wine base: Light pelicular maceration followed by Alcoholic fermentation in stainless steel vats at controlled temperature. Sparkling aging: "Champanhez" method with fermentation in bottle and in cellar at least 6 months.

Evolution: Keep in very good conditions for 5 years.

Analysis:

Alcohol Content: 12,0%vol

Total acidity: 5,5 gr of tartaric acid.

pH: 3.3

Residual Sugar: 4 gr/l

Recommended plates: Salads, fish and shellfish.

Recommended Temperature: Between 8 and 10°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 | 5603016003604 | 6 x 750 ml | 4,5 Kg | 7,4 Kg | 15603016003601 | 70 | 518 Kg |