

Sparkling Sto Isidro de Pegões

White Extra Brut

Península 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: Sparkling Wine

Type: White Extra-Brut

Grapes: Fernão Pires

Soil Type: Sandy Pozzolitic

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: Classic 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: 5,20 gr of tartaric acid.

pH: 3,35

Residual Sugar: 2 gr/l

Recommended plates: Fish, seafood and like an aperitif.

Recommended Temperature: Between 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	5603016002515	6 x 750 ml	4,5 Kg	9,0 Kg	15603016002512	96	865 Kg



COOPERATIVA AGRÍCOLA SANTO ISIDRO DE PEGÕES C.R.L.

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