

Sparkling Sto Isidro de Pegões

White Medium-Dry

Península of Setúbal, is characterized by a climate with great conditions. In this region, we have pozolitic and sandy soils, rich in water. With influences from Mediterrâneo and from the proximity of the Atlantic sea. This perfect harmony, brings a great development to our noble grapes that gives us marvellous quality wines.

Classification: Table Wine

Type: White Medium-Dry

Grapes: Fernão Pires

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Color: Citrine

Aroma: Intense fruity aroma and fresh

Taste: Soft, with good structure and with lingering after taste.

After Taste: Lingering persistence and pleasant and slightly sweet after taste.

Vinification: Alcoholic fermentation in stainless steel vats at control 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%vol

Total Acidity: 5,4 gr. of tartaric acid

pH: 3,30

Residual Sugar: 32 gr/ dm³

Recommended plates: Salads, fish and shellfish.

Recommended Temperature: 10-12°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 Palette	Palette Weight (Kg)
750 ml	5603016001150	6 x 750 ml	4,5 Kg	9,0 Kg	15603016001157	96	865 Kg



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

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