

Caves de Pegões Rosé

Península 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: Rose Wine

Varieties 70% Castelão, 30% Syrah Aragonez and Touriga Nacional

Region: Península de Setúbal

Soil: Sandy Pozolitic

Characteristics:

Taste: Intense fruity aroma, fresh, soft with good structure well balanced, persistent after taste.

Vinification: Fermentation in stainless steel vats at controlled temperature.

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12.0%vol

Acidity Total: 5.20 gr. of tartaric acid

pH: 3.3

Recommended plates: Salads, fish and shellfish.

Recommended Temperature: 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	5603016001112	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001119	100	740 Kg
750 ml	5603016001112	12 x 750 ml	9,0 Kg	15,0 Kg	25603016001116	50	740 Kg