

Caves de Pegões White

Península de 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: Regional Peninsula de Setubal Wine

Type: White

Grapes: 100% Moscatel Graúdo

Region: Península de Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Citrine

Aroma: Very intensive variety taste.

Taste: Leigh with good acidity, floral, good structure.

After Taste: Lingering after taste.

Vinification: Light pelicular maceration followed by alcoholic fermentation at controlled temperatures.

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12,0%vol

Total Acidity: 5.5 gr. of tartaric acid

pH: 3.2

Recommended plates: Salads, fish, shellfish and like an aperitif.

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	56030160001020	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001027	100	740 Kg
750 ml	56030160001020	6 x 750 ml	9,0 Kg	15,0 Kg	25603016001024	50	740 Kg