Colinas de Pegoes BIB 5 Its Red Wine

Pegões is distinguished by a unique "Terroir". It is characterized by the combination of poor sandy soils rich in water, with the Mediterranean climate on the proximity of the Atlantic sea. This combination creates a perfect harmony that brings an excellent environment to the development of our noble grapes.

Classification: Regional Wine

Type: Red

Grapes: Castelão 80%, Alicante Bouschet and aragonez

20%

Region: Península of Setúbal **Soil Type:** Sandy Pozolitic

Characteristics:

Taste Note:

Color: Ruby

Aroma: While young it has a strong aroma of red berries. Evoluing to species after the second year. **Taste:** Soft, with good quality tannin structure.

After Taste: Median persistence and pleasant after

taste.

Vinification: Alcoholic fermentation in stainless steel vats at control temperature followed by long

pellicular maceration.

Aging: None

Evolution: Keep in very good conditions for 5

years.

Analysis:

Alcohol Content: 13%vol Total Acidity: 5.0 gr.

pH: 3.60

Recommended plates: Hunting plates, meat plates e codfish plates.

Recommended Temperature: 16-18°C

Conservation: Fresh place

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 Cses for Pallete	Pallete Weight (Kg)
5Lt	5603016001501	-	5 Kg	5,21 Kg	-	136	710 Kg



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

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