

Fontanário de Pegões Vinhas Velhas Red

Península of 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: D.O. Palmela Wine

Type: Red Wine

Grapes: 100% Castelão

Region: Palmela

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Grenade

Arome: Dried fruits, spices and Vanilla.

Taste: Rich in tannins, soft, velvet wine, with an excellent structure, volume in the mouth, a full body wine.

After Taste: Lingering after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by long pelicular maceration.

Aging: 12 months in American and French oak barrels, followed by 12 months in bottles.

Evolution: The quality improves during the first 10 years. This is being recommended maximum storage time.

Analysis:

Alcool Content: 14,5%vol

Total Acidity: 5.2 gr. of tartaric acid

pH: 3.55

Recommended plates: Meat dishes and cheese.

Recommended Temperature: 16-18°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 Pallette	Pallette Weight (Kg)
750 ml	5603016004663	6 x 750 ml	4,5 Kg	9,4 Kg	15603016004660	70	518 Kg