

Fonte do Nico Ligeiro White

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have volcanic 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 Península de Setúbal Wine

Type: White

Varieties: Moscatel de Setúbal 80%, Fernão Pires 20%

Region: Península of Setúbal

Soil: Sandy Volcanic

Characteristics

Taste Note:

Colour: Citrine

Aroma: Very intense variety taste, floral.

Taste: Light with good acidity, good structure.
Fresh and pleasant after taste.

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

Aging: None

Evolution: Maintains excellent characteristics for 3 years.



Analysis:

Alcohol Content: 9,5%vol

Total Acidity: 5,5 gr. of tartaric acid

pH: 3.2

Residual Sugar: 10 gr /lt

Recommended plates: Salads, fish, shellfish and as aperitif.

Recommended Temperature: 8-10 °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	5603016000993	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000990	100	738 Kg



COOPERATIVA AGRÍCOLA
SANTO ISIDRO DE
PEGOES
EST. 1958

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

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