

# Fonte do Nico Red

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 Peninsula de Setúbal

**Type:** Red

**Grapes:** Castelão 100%

**Region:** Península of Setúbal

**Soil Type:** Sandy Pozolitic

## Characteristics

### Taste Note:

**Color:** Ruby

**Aroma:** While young it has a strong aroma of red berries. Evolving to spices after the third year.

**Taste:** Soft in the mouth, with good quality tannin structure. 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 1 year.



## Analysis:

**Alcohol Content:** 12,5%vol

**Total Acidity:** 5.0 gr.

**pH:** 3.60

**Residual sugar:** 2.5 gr/L

**Recommended plates:** Meat, fish and cheese

**Recommended Temperature:** 16-18°C

**Conservation:** Fresh and dark 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 Cases for Palette	Palette Weight (Kg)
3 L	5603016000917	-	3 Kg	3,21 Kg	-	144	462 Kg