

Adega de Pegões Selected Harvest Red

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 Peninsula de Setúbal Wine.

Type: Red

Grapes: Touriga Nacional 25%, Aragonez 25%, Cabernet Sauvignon 25%, and Syrah 25%

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Taste of red and black fruits matures, with jam.

Taste: Soft in the mouth with very good tannins and structure. Lingering after taste.

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

Aging: 12 months in French and American oak barrels.

Evolution: The quality improves during the first 10 years.

Analysis:

Alcohol Content: 14% vol.

Total Acidity: 5,30 g/L of tartaric acid

pH: 3,66

Recommended plates: Game dishes, grilled meat 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 Cses for Pallette	Pallette Weight (Kg)
750 ml	5603016000153	6 x 750 ml	4,5 Kg	9,2 Kg	15603016000150	70	644 Kg
1500 ml	5603016000344	1 x 1500 ml	1,5 Kg	3,06 Kg	15603016000341	95	291 Kg

Updated on: 24/06/2025



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

Morada: Escritórios | Armazém | Adega: Rua Pereira Caldas N.º1 2985- 158 Santo Isidro de Pegões

Telephone: 265 898 860 | Fax: 265 898 865

N.º Contribuinte: 500075522