

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 Cases 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 |