

Adega de Pegões Selected Harvest White

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 Península de Setúbal Wine

Type: White

Grapes: 30% Fernão Pires, 25% Verdelho, 25% Antão Vaz, 10% Chardonnay and 10% Arinto.

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics

Taste Note:

Color: Citrine/ Straw

Aroma: Very fruit, fresh, presenting great harmony with wood, tropical flavor.

Taste: Structured wine. Fresh and persistent aftertaste

Vinification: Light pelicular maceration followed by alcoholic fermentation in American and French oak.

Aging: 3 months in oak.

Evolution: Keep in very good conditions for 5 years.

Analysis:

Alcohol Content: 13% vol.

Total Acidity: 5 g/L of tartaric acid

pH: 3,47

Recommended plates: Strong fish dishes as potful, shellfish on the oven and with some cheese.

Recommended Temperature: 12-14°C

Conservation: Fresh place and 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	5603016000160	6 x 750 ml	4,5 Kg	9,0 Kg	15603016000167	70	630 Kg



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

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