

Adega de Pegões Grande Reserva 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 a excellent environment to the development of our noble grapes.

This is a unique wine made in an extraordinary harvest, that it will be produced only in exceptional years

Classification: Regional Península de Setúbal

Type: Red

Grapes: Syrah 35%, Touriga Nacional 30%, Aragonez 20 % and Alicante Bouschet 15%

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Complex aroma with black berries, plums and jam, evolving to spices and chocolate aromas after the third year.

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 American and French oak barrels, followed by 24 months in bottles.

Evolution: The quality improves during the first 15 years. This is being recommended maximum storage time.

Analysis:

Alcool Content: 14,5%vol

Total Acidity: 5,5 gr.

pH: 3,60

Recommended plates: Meat dishes, game and intense cheese.

Recommended Temperature: 16-18°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 Cses for Pallette	Pallette Weight (Kg)
750 ml	5603016003116	6 x 750 ml	4,5 Kg	9,7 Kg	15603016003113	70	680 Kg

