

Adega de Pegões Aragonez

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: Red

Grapes: 100% Aragonez

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Spicy aromas, typical of the grape variety.

Taste: Smooth and velvety wine. 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 4 months in bottles.

Evolution: The quality improves during the first 7 years. This is being recommended maximum storage time.

Analysis:

Alcohol Content: 14,5% Vol.

Total Acidity: 5,40 g/ L

pH: 3,55

Recommended plates: Meat, cheese and well cooked fish dishes.

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	5603016000689	6 x 750 ml	4,5 Kg	9,2 Kg	15603016000686	70	644 Kg



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