

# Adega de Pegões Cabernet Sauvignon

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

**Varieties:** 100% Cabernet Sauvignon

**Region:** Península of Setúbal

**Soil:** Sandy Volcanic

## Characteristics

### Taste Note:

**Colour:** Grenade

**Aroma:** Mature red berries, spices and peppers, typical aromas of the variety.

**Taste:** Elegant body, 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 bottle, before it is released on the market.

**Evolution:** The quality improves during the first 10 years. This is being recommended maximum storage time.

### Analysis:

**Alcohol Content:** 14% vol

**Total Acidity:** 5.5 gr. of tartaric acid

**pH:** 3.62

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

**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	5603016000719	6 x 750 ml	4,5 Kg	9,2 Kg	15603016000716	70	644 Kg

**Updated on:** 24/06/2025



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