

Adega de Pegões Syrah

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 Península de Setúbal Wine

Type: Red

Varieties: 100% Syrah

Region: Península of Setúbal

Soil: Sandy Volcanic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Taste of red berries and black fruits matured, notes of jam,

Taste: Large in the mouth, good tannins, very 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, 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: 14,0 % Vol.

Total Acidity: 5.5 gr. of tartaric acid

pH: 3.60



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	5603016000702	6 x 750 ml	4,5 Kg	9,2 Kg	15603016000709	70	644 Kg



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