

# Adega de Pegões Touriga Nacional

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% Touriga Nacional

**Region:** Península of Setúbal

**Soil Type:** Sandy Pozolitic

## Characteristics

### Taste Note:

**Colour:** Grenade

**Aroma:** Complex reminding floral aromas typical from the grape well integrated with the oak.

**Taste:** Strong 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 4 months in bottles.

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

### Analysis:

**Alcohol Content:** 14,0 %vol

**Total Acidity:** 5.6 gr.

**pH:** 3.75



**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	5603016000665	6 x 750 ml	4,5 Kg	9,2 Kg	15603016000662	70	644 Kg



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