

Adega de Pegões Red

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

Grapes: Castelão 80%, Aragonez and Alicante Bouschet 20%

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Ruby

Aroma: While young it has a strong aroma of red berries. Evolving into spices after the third year.

Taste: Soft in the mouth, velvety wine. Median persistence and pleasant after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature.

Aging: None

Evolution: Keep in very good conditions for 5 years.

Analysis:

Alcohol Content: 13,0%vol

Total Acidity: 5,00 g/ L of tartaric acid

pH: 3,60

Recommended plates: Meat plates and cheese

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 Cases for Palette	Palette Weight (Kg)
750 ml	5603016133455	6 x 750 ml	4,5 Kg	7,4 Kg	15603016133452	100	740 Kg
750 ml	5603016133455	12 x 750 ml	9,0 Kg	14,76 Kg	25603016133459	60	886 Kg
375 ml	5603016163452	20 x 375 ml	7,5 Kg	13,80 Kg	35603016163453	50	690 Kg

Updated on: 24/06/2025



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