

Adega de Pegões Rose

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 Wine Península de Setúbal

Type: Rose

Grapes: Castelão 70% and Aragonez 30%

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics

Taste Note:

Color: Pink salmon

Aroma: New, fresh and aromatic.

Taste: Soft, with good structure and with lingering after taste.

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

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12,0% Vol.

Total Acidity: 5.20 gr.

pH: 3.35

Residual Sugar: 4, 0gr/ dm3

Recommended plates: Salads, fish, white meat and asian food.

Recommended Temperature: 12°-14°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 Cases for Palette | Palette Weight (Kg) |
|----------------------|---------------|-------------------------------|---------------------------------|--------------------------------|----------------|-------------------------------|---------------------|
| 750 ml | 5603016000443 | 6 x 750 ml | 4,5 Kg | 7,4 Kg | 15603016000440 | 100 | 740 Kg |
| 750 ml | 5603016000443 | 12 x 750 ml | 9 Kg | 14,76 Kg | 25603016000447 | 60 | 886 Kg |