

Adega de Pegões White

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: White

Grapes: Fernão Pires 70%, Moscatel 20% and Arinto 10%

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Citrine

Aroma: Very aromatic, floral and fresh

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

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

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12,0%vol

Total Acidity: 5.10 gr. of tartaric acid

pH: 3.3

Residual Sugar: 4 gr/ dm³

Recommended plates: As aperitif, white meat, fish and salads.

Recommended Temperature: 10-12°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	5603016000788	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000785	100	740 Kg
750 ml	5603016000788	12 x 750 ml	9,0 Kg	14,4 Kg	25603016000782	60	864 Kg
375 ml	5603016000801	20 x 375 ml	7.5 Kg	13,80 Kg	35603016000802	50	690 kg