

Caves de Pegões Rose

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: Rose

Varieties: 70% Castelão, 30% Syrah Aragonese and Touriga Nacional

Region: Península de Setúbal

Soil: Sandy Volcanic

Characteristics

Taste Note:

Aroma: Refreshing rose with strawberry and red berry flavours.

Taste: Soft with good structure well balanced, persistent after taste.

Vinification: Fermentation in stainless steel vats at controlled temperature.

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12.5%vol

Acidity Total: 5.20 gr. of tartaric acid

pH: 3.3

Recommended plates: Light food and pastas.

Recommended Temperature: 12°C

Conservation: Fresh and dark 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	5603016001112	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001119	100	740 Kg
750 ml	5603016001112	12 x 750 ml	9,0 Kg	15,0 Kg	25603016001116	50	740 Kg



COOPERATIVA AGRÍCOLA SANTO ISIDRO DE PEGÕES C.R.L.

Morada: Escritórios | Armazém | Adega: Rua Pereira Caldas N.º1 2985- 158 Santo Isidro de Pegões

Telephone: 265 898 860 | Fax: 265 898 865

N.º Contribuinte: 500075522