

Caves 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: 100% Moscatel de Setúbal

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Citrine

Aroma: Aromatic medley of rich and juicy summer-ripe fruit,

Taste: Refreshingly zesty, crisp and dry.

Vinification: Light pelicular maceration followed by alcoholic fermentation at controlled temperatures.

Aging: None

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol Content: 12,0% vol

Total Acidity: 5.5 gr. of tartaric acid

pH: 3.2

Recommended plates: Oriental and spice cuisine.

Recommended Temperature: 10-12°C

Conservation: Fresh and dark place with bottle lying down.



Detalhes de Embalamento:

Capacidade da garrafa (ml)	EAN Uni UPC	Quantidade de grfs/caixa	Peso Líquido da Caixa (Kg)	Peso Bruto da Caixa (Kg)	EAN SCC Caixa	Quantidade de caixas/paleta	Peso da paleta (Kg)
750 ml	56030160001020	6 x 750 ml	4,5 Kg	7,4 Kg	15603016004783	100	740 Kg
750 ml	56030160001020	6 x 750 ml	9,0 Kg	15,0 Kg	25603016001024	50	740 Kg