

Vinhas de Pegões Red Wine

Península of Setúbal, is characterized by a climate with great conditions. In this region, we have pozzolitic and sandy soils, rich in water. With influences from Mediterrâneo and from the proximity of the Atlantic sea. This perfect harmony, brings a great development to our noble grapes that gives us marvellous quality wines.

Classification: Regional Península de Setúbal Wine

Type: Red

Grapes: 80% Castelão, 10% Syrah and 10% Aragonez

Region: Península of Setúbal

Soil Type: Sandy Pozzolitic

Characteristics

Taste Note:

Color: Ruby

Aroma: Deep flavored red, with subtle hints of plum, blackberry and varied spices.

Taste: Pleasant after taste.

Vinification: Alcoholic fermentation in stainless steel vats at control temperature followed by long pellicular maceration.

Evolution: Keep in very good conditions for 5 years.

Analysis:

Alcohol Content: 13,0 %vol

Total Acidity: 5,0 gr. of tartaric acid

pH: 3,60

Recommended plates: Red meat and cheese.

Recommended Temperature: Between 16-18°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	5603016002379	6 x 750 ml	4,5 Kg	7,4 Kg	15603016002376	100	740 Kg



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