

Vinhas de Pegões Selected Harvest Red

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 Península de Setúbal Wine

Type: Red

Grapes: 25% Castelão, 25% Aragonez 25% Alicante Bouschet and 25% Cabernet Sauvignon

Region: Península de Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Taste of red and black fruits matures, with jam.

Taste: Soft in the mouth with very good tannins and structure. Lingering after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by long pelicular maceration.

Aging: 12 months in French oak barrels, followed by 4 months in bottles, before it's released on the market.

Evolution: The quality improves during the first 10 years. This is being recommended maximum storage time.

Analysis:

Alcohol Content: 14,0%vol

Total Acidity: 5,5 gr. of tartaric acid

pH: 3,65

Recommended plates: Red meat, game and cheese.

Recommended Temperature: 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	5603016002645	6 x 750 ml	4,5 Kg	8,0 Kg	15603016002642	84	676 Kg



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