

Vinhas de Pegões Selected Harvest 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 Península de Setúbal

Type: White

Grapes: Chardonnay, Arinto, Fernão Pires, Antão Vaz and Verdelho.

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Color: Citrine/ Straw

Aroma: Very fruit and fresh, touch of vanilla spice on the finish, presenting great harmony with wood.

Taste: Structured wine. Fresh persistent after taste.

Vinification: Alcoholic fermentation in steel vats at controlled temperature.

Aging: 4 months in american and fresh oak.

Evolution: Keep in very good conditions for 4 years.

Analysis:

Alcohol Content: 13,0 %vol

Total Acidity: 5.10 gr/L

pH: 3.48

Recommended plates: Fish plates and white meat.

Recommended Temperature: 12-14°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	5603016002966	6 x 750 ml	4,5 Kg	9,0 Kg	15603016002963	84	676 Kg



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