

Vinhas de Pegões Touriga Nacional

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

Type of Grape: Touriga Nacional 100%

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Red and black fruits typical from this grape variety, good harmony with wood, jam.

Taste: Very good soft tannins and structure. Lingering after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by prolonged skin maceration.

Aging: aged with oak to increase complexity.

Evolution: The quality improves during the first 7 years.



Analysis:

Alcohol: 14% vol.

Total Acidity: 5 gr/L

pH: 3,65

Recommended plates: All kinds of meat dishes, especially red meat, 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	5603016003840	6 x 750 ml	4,5 Kg	8,0 Kg	15603016003847	84	676 Kg