

Vinhas de Pegões Verdelho

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: White

Grapes: Verdelho 100%

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Color: Citrine/ Straw

Aroma: Very fruit, fresh, with tropical and citrine notes typical of Verdelho.

Taste: Structured wine. Fresh persistent after taste.

Vinification: Light pelicular maceration followed by fermentation in inox vats.

Aging: 4 months in inox vats.

Evolution: Keep in very good conditions for 3 years.

Analysis:

Alcohol: 12,5% Vol.

Total Acidity: 5 gr/L

pH: 3.49

Recommended plates: All kinds of fish and salads.

Recommended Temperature: 10-12°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	5603016003512	6 x 750 ml	4,5 Kg	9 Kg	15603016003519	90	810



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