

Sobreiro de Pegões Colheita 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 Peninsula de Setubal Wine

Type: Red

Grapes: Castelão, Aragonês, Alicante Bouschet and Touriga Nacional

Region: Península de Setúbal

Soil Type: Sandy Volcanic

Characteristics:

Taste Note:

Colour: Ruby

Aroma: intense aroma of matured and sweet red berries, jam and some spices.

Taste: Soft in the mouth, with good structure, and good quality tannins.

After Taste: Median persistence and pleasant after taste.

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

Evolution: Keep in very good conditions for 7 years.

Analysis:

Alcohol Content: 13,5%vol.

Total Acidity: 5,00 g/L of tartaric acid

pH: 3,60

Recommended plates: meat plates and cheeses.

Recommended Temperature: 16-18°C

Conservation: Fresh place, dark, 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	5603016004748	6 x 750 ml	4,5 Kg	7,4 Kg	15603016004745	100	740 Kg