

Sobreiro de Pegões Colheita White

Península of Setúbal, region where are located our wines, is characterized by a clime with great conditions. In this region, we have pozolitic 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: Moscatel Graúdo, Fernão Pires and Antão Vaz

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Citrine

Aroma: Intense flores notes, fresh, soft.

Taste: Good acidity and structure.

Vinification: soft skin maceration followed by alcoholic fermentation at controlled temperature.

Aging: None

Evolution: Keep in very good conditions for 5 years.

Analysis:

Alcohol Content: 12,5%vol.

Total Acidity: 5,10 g/L of tartaric acid

pH: 3,30

Residual Sugar : 4 g/ L

Recommended plates: fish and salads.

Recommended Temperature: 10-12°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 | 5603016004755 | 6 x 750 ml | 4,5 Kg | 7,4 Kg | 15603016004752 | 100 | 740 Kg |

