Adega de Pegões White
Arinto

Península of Setúbal, region where are located our wines, is characterized by a clime with great conditions. In this region, we have podzolitic 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.



Characteristics:
Taste Note:
Colour: Citrine/ Straw
Taste: Very fruity, fresh, presenting great harmony with wood.
Taste: Structured wine.
Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature.
Aging: 40% of the wine aging 4 months in small oak barrels.
Evolution: The quality improves during the first 8 years.
This is being recommended maximum storage time.

Analysis:
Alcohol Content: 13,0 % Vol.
Total Acidity: 5,2 g/L of tartaric acid
pH: 3,54

Recommended plates: well kook fish, past and white meats.
Recommended Temperature: 10-12ºC
Conservation: Fresh place with bottle lying down.

Packaging 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	5603016005998	6 x 750 ml	4,5 Kg	9,2 Kg	15603016005995	80	644 Kg

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