Adega de Pegões
Grande Reserva 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.

This is a unique wine made in an extraordinary harvest, that it will be produced only in exceptional years.

Classification: Regional Peninsula of Setubal Wine
Type: White Wine
Varieties: Chardonnay, Arinto, Antão Vaz and Sauvignon Blanc
Region: Península de Setúbal
Soil: Sandy Pozolitic

Characteristics:
Taste Note:

Colour: Citrine/Straw
Taste: Very fruity, fresh, presenting great harmony with wood.
Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by prolonged pellicular maceration.
Aging: 6 Monthsin French and American Oak.
Evolution: The quality improves during the first 8 years. This is being recommended maximum storage time.



Analysis:
Alcohol Content: 13,5% vol.
Total Acidity: 5,5 g/ L of tartaric acid
pH: 3,60

Recommended plates: well cooked fish and white meats.
Recommended Temperature: 12-14ºC
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	5603016006094	6 x 750 ml	4,5 Kg	9,7 Kg	15603016006091	70	679 Kg

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