Adega de Pegões
Pinot Noir

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 Peninsula of Setubal Wine
Type: Red Wine
Varieties: 100% Pinot Noir
Soil: Sandy Pozolitic

Characteristics:
Taste Note:

Colour: light ruby
Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by long pelicular maceration.
Aging: 12 months in American and French oak barrels, followed by 4 months in bottle, before it is released on the market.
Taste: Taste of red berries with spices and allspice notes slight floral, characteristic of the variety, elegant body, lingering after taste.
Evolution: The quality improves during the first 10 years. This is being recommended maximum storage time.

Analysis:
Alcohol Content: 12,5%vol
Total Acidity: 5,6 g/L of tartaric acid
pH: 3,75

Recommended plates: Hunting plates, grilled meat and cheese.
Recommended Temperature: 16-18ºC
Conservation: Fresh place, dark, 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	5603016005974	6 x 750 ml	4,5 Kg	9,2 Kg	15603016005971	80	736 Kg

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