ADEGAMÃE

VINHO BRANCO. WHITE WINE

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2021

ALCOHOL CONTENT

12,5% vol

TOTAL ACIDITY

6,70 g/I

рΗ

3,30

PRODUCTION

100.000

BOTTLING LAUNCH

December 2021 | January 2022

WINEMAKERS

Diogo Lopes and Anselmo Mendes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon VINEYARD LOCATION

Ventosa, Torres Vedras, Portugal; Slightly sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600209865421

CARDBOARD BOX (6X 0,75CL) ITF // 65600209865423



INFORMATIONS

TYPE

White

GRAPE VARIETIES

Viosinho, Arinto, Alvarinho, Sauvignon

CLASSIFICATION

IG Lisboa

WINEMAKING

Lightly pressed, decanted at low-temperature, fermented at 14-15°C for 15 days, then batonnage on fine lees for four months.

TASTING NOTES

Boasting a generous aromatic intensity, this wine shows its youth in a fine concentration of citric notes, asparagus, and tropical aromas; medium-bodied with refreshing acidity and delicate creaminess; smooth, it delivers good fruit and a dash of salinity on the finish.

FOOD PAIRING

Ideal with any type of fish and shellfish. Combines perfectly with sushi and salads.

REMARKS

Serve at 10°C.

LOGISTICS INFORMATION			
	Bot.	Box	Pal.
HEIGHT (MM)	293	305	1700
WIDTH (MM)	84	265	800
DEPTH (MM)	84	185	1200
NET WEIGHT (KG)	0,75	4,5	473
GROSS WEIGHT (KG)	1,16	7,26	783
N.OFBOTTLES/BOX	6		
N. OF BOXES/LAYER	21		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	105		



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