

ADEGAMÃE

ATLANTIC WINES

# SAUVIGNON BLANC

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## TECHNICAL INFORMATION

### LITERS

0,75

### YEAR

2020

### ALCOHOL CONTENT

13,5% vol.

### TOTAL ACIDITY

6,2 g/l

### pH

3,48

### PRODUCTION

16 000

### BOTTLING|LAUNCH

March 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 // 5600209865209

CARDBOARD BOX (6X 0,75CL)

ITF // 65600209865201



## INFORMATIONS

### TYPE

White

### GRAPE VARIETIES

Sauvignon Blanc

### CLASSIFICATION

IG Lisboa

### WINEMAKING

Total destemming, left to macerate on the skins for 6 hours, cold decantation, fermentation in stainless steel vats at a controlled temperature (15-16°C), for 15 days. In batonnage for 6 months.

### TASTING NOTES

Boasting a bright citric colour, this is a wine of tremendous aromatic intensity, very much in line with Sauvignon Blanc and its green components of chopped pod vegetables, asparagus and a dash of passion fruit; it is equally intense on the palate, its crisp acidity finely balanced with fruit and a body that benefited from aging with fine lees; delivers a lively and intense finish.

### FOOD PAIRING

Combined with sushi, fish, grilled meats and salads.

### REMARKS

Keep the bottle lying at a temperature of 10°C. 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. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	21		
N. OF LAYERS/PALLET	5		
N. OF BOXES/PALLET	105		



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