

ADEGAMÃE  
TOURIGA  
NACIONAL  
ATLANTIC WINES

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TECHNICAL INFORMATION

LITERS  
0,75

YEAR  
2018

ALCOHOL CONTENT  
14% vol.

TOTAL ACIDITY  
5,64 g/L

pH  
3,75

PRODUCTION  
17 000

BOTTLING | LAUNCH  
August 2020 | July 2021

WINEMAKERS  
Diogo Lopes and Anselmo Mendes

DESIGNATION OF ORIGIN

COUNTRY  
Portugal

REGION  
Lisbon

VINEYARD LOCATION  
Alenquer, Portugal; Slightly  
sloping vineyard

CLIMATE  
Atlantic

SOIL  
Limestone

GARRAFA  
EAN // 5600209865247

CAIXA DE CARTÃO (6X0,75CL)  
ITF // 65600209865249



INFORMATIONS

TYPE  
Red

GRAPE VARIETIES  
Touriga Franca

CLASSIFICATION  
IG Lisboa

WINEMAKING  
Completely destemmed. Prefermentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 11 months ageing in used French oak barrels.

TASTING NOTES  
Deep red colour; intense and enticing floral notes, aromas of violet, impeccably clean blackberry, balsamic and a touch of spices, all expertly framed by the barrel the wine aged in; intense on the palate, showing fine tannic structure and balanced acidity; voluminous, the finish brings on quality fruit.

FOOD PAIRING  
Best paired with roast and cheese.

REMARKS  
Keep the bottle lying at a temperature of 16°C. Serve at 16°C.

LOGISTICS INFORMATION

	Bot.	Box	Pal.
HEIGHT (MM)	296	165	1445
WIDTH (MM)	80	303	800
DEPTH (MM)	80	252	1200
NET WEIGHT (KG)	0,75	4,5	396
GROSS WEIGHT (KG)	1,36	8,38	758
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	11		
N. OF LAYERS/PALLET	8		
N. OF BOXES/PALLET	88		