

# Adega de Pegões Merlot

Península de Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have volcanic 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% Merlot

**Soil:** Sandy Volcanic

## Characteristics:

### Taste Note:

**Colour:** Grenade

**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 bottles, before it is released on the market.

**Taste:** Taste of red berries and black fruits matured, notes of jam, large in the mouth, very lingering after taste.

**Evolution:** The quality improves during the first 10 years. This is being recommended maximum storage time.

### Analysis:

**Alcohol Content:** 14,0 % Vol.

**Total Acidity:** 5.6 gr. of tartaric acid

**pH:** 3,75

**Recommended plates:** Hunting plates, grilled meat and cheese.

**Recommended Temperature:** 16-18°C

**Conservation:** Fresh place with bottle lying down.



### Detalhes do embalamento:

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	5603016004410	6 x 750 ml	4,5 Kg	9,2 Kg	15603016004417	70	644 Kg