

# Charneca de Pegões Red

Península of 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 Península de Setúbal Wine

**Type:** Red

**Grapes:** 50% Castelão, 20% Syrah and 30% Cabernet Sauvignon.

**Soil Type:** Sandy Volcanic

## Characteristics

### Taste note:

**Color:** Ruby: Ruby

**Aroma:** While young it has a strong aroma of red berries and new oak. Evolving later, into dry fruits, chocolate, spices and coffee.

**Taste:** Soft in the mouth with very good tannins and structure, pleasant after taste with prolonged persistence.

**Vinification:** Alcoholic fermentation in stainless steel vats at control temperature followed by long pelicular maceration.

**Aging:** 4 months in French and American new oak barrels.

**Evolution:** The quality improves during the first 5 years. This is being recommended maximum storage time.

### Analysis:

**Alcohol Content:** Alcohol Content: 13,5%vol

**Total Acidity:** 5.2 gr of tartaric acid

**pH:** 3,6

**Residual Sugar:** 3,7 gr / dm<sup>3</sup>

**Recommended plates:** Meat dishes and cheese.

**Recommended Temperature:** 16-18°C

**Conservation:** Fresh and dark place, with bottle lying down.

### Bottling 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	5603016000504	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000501	100	738 Kg

