



ADEGAMÃE

ALVARINHO

ADEGAMÃE 2014

750ML

WINE DATA SHEET

Country // Portugal

Region // Lisbon

Vineyard Location // Ventosa, Torres Vedras, Portugal

Slightly sloping vineyard

Climate // Atlantic

Soil // Limestone

Type // White

Grape Varieties // Alvarinho

Classification // Vinho Regional (IGP) Lisboa

Winemaking // Total destemming, skin macerating, light pressing, cold decantation, fermentation in stainless steel vats at a controlled temperature (15-16°C), for 15 days. In batonnage for 6 months.

Tasting Notes // Lemon yellow color. Grapefruit, lime and a slight note of honey. Very attractive and intense. Ambitious and fresh finish.

Food Pairing // Ideal as an aperitif or paired with shellfish and salads.

Remarks // Keep the bottle lying at a temperature of 10°C. Serve at 10°C.

Alcohol Content // 12,5%vol

Total Acidity // 8.3g/l

pH // 3.33

Production // 4000 Bottles of 0.75l

Bottling | Launch // April 2015 | September 2015

Winemakers // Anselmo Mendes and Diogo Lopes

Cardboard Box (6 x 0,75l)

	Bottle	Box	Pallet		
Height (mm)	296	189	1550	N ^o of Bottles / Box	6
Width (mm)	80	306	1200	N ^o of Boxes / Layer	11
Depth (mm)	80	257	800	N ^o of Layers / Pallet	8
Net Weight (Kg)	0,75	4,5	396	N ^o of Boxes / Pallet	88
Gross Weight (Kg)	1,36	9,25	814		

Alvarinho Bottle 0,75l

EAN // 5600209865186

Cardboard Box (6 x 0,75l)

ITF // 65600209865188

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