



ADEGAMÃE

TOURIGA NACIONAL

ADEGAMÃE 2014

750ML

WINE DATA SHEET

Country // Portugal**Region** // Lisbon**Vineyard Location** // Ventosa, Torres Vedras, Portugal

Slightly sloping vineyard

Climate // Atlantic**Soil** // Limestone**Type** // Red**Grape Varieties** // Touriga Nacional**Classification** // Vinho Regional (IGP Lisboa)**Winemaking** // Manual harvest into 18kg boxes. Completely destemmed. Prefermentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 10 months ageing in new French oak barrels.**Tasting Notes** // Deep ruby color. Floral aroma combining notes of violet and ripe fruit. Fine body, with both weight and structure. Rich and voluminous, its tannins lead to a long and persistent finish.**Food Pairing** // Best paired with roast and cheese.**Remarks** // Keep the bottle lying at a temperature of 16 °C. Serve at 16 °C.**Alcohol Content** // 14%vol**Total Acidity** // 5.52g/l**pH** // 3.71**Production** // 6700**Bottling | Launch** // August 2016 | October 2016**Winemakers** // Anselmo Mendes and Diogo Lopes

Cardboard Box (6 x 0,75l)

	Bottle	Box	Pallet		
Height (mm)	296	170	1784	N ^{er} of Bottles / Box	6
Width (mm)	80	306	1200	N ^{er} of Boxes / Layer	11
Depth (mm)	80	255	800	N ^{er} of Layers / Pallet	9
Net Weight (Kg)	0,75	4,5	396	N ^{er} of Boxes / Pallet	99
Gross Weight (Kg)	1,36	8,4	814		

Touriga Nacional Bottle 0,75l

EAN // 5600209865247

Cardboard Box (6 x 0,75l)

ITF // 65600209865249

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