



ADEGAMÃE

# PINOT NOIR

## 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** // Pinot Noir**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** // Slight ruby colour. Aroma showing notes of soft fruit such as cherries and cassis. Extremely intense and fresh. Remarkably smooth on the palate, it features sweet tannins and delivers an elegant finish.**Food Pairing** // International cuisine and cheese.**Remarks** // Keep the bottle lying at a temperature of 16 °C. Serve at 16 °C.**Alcohol Content** // 13,5%vol**Total Acidity** // 5.49g/l**pH** // 3.65**Production** // 3400**Bottling | Launch** // August 2016 | October 2015**Winemakers** // Anselmo Mendes and Diogo Lopes

## Cardboard Box (6 x 0,75l)

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

Pinot Noir Bottle 0,75l

**EAN** // 5600209865650

Cardboard Box (6 x 0,75l)

**ITF** // 65600209865652

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*Keen on its essence, the Pinot Noir ADEGAMÃE represents the very balance of elegant wine. It is a gemstone in French oak barrels.*