10 MILE BRIDGE

Península of Setúbal, region where are located our wines, is characterized by a clime with great conditions. In this region, we have pozolitic 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.

<u>Classification:</u> Regional Peninsula de Setubal Wine <u>Type:</u> Red <u>Grapes:</u> 80% Castelão, 20% Aragonês e Alicante Bouschet <u>Region:</u> Península de Setúbal <u>Soil Type:</u> Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Ruby Aroma: While young it has a strong aroma of red berries. Evoluing into spices after the third year. Taste: Soft in the mouth, with good quality tannin structure. After Taste: Median persistence and pleasant after taste. Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature. Aging: None Evolution: Keep in very good conditions for 3 years.



Alcohol Content: 12,5%vol Total Acidity: 5.0 gr. of tartaric acid pH: 3.6 Residual Sugar: 4 gr/dm³

Recommended plates: Drink with grilled meats, spicy sausage, savoury rice and pasta dishes.

Recommended Temperature: 18°C

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

Bottling Details:

Bottle Capacity (m I)	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	5603016002799	12 x 750 ml	9,0 Kg	14,8 Kg	_	60	886 Kg

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