

Ten Mile Bridge White

Península of Setúbal, region where are located our wines, is characterized by a climate 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.

Classification: Regional Península de Setúbal Wine

Type: White

Grapes: 70% Fernão Pires and 30% Moscatel

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Citrine

Aroma: Intense fruity aroma and fresh

Taste: Soft, with good structure and lingering after taste.

After Taste: Lingering persistence and pleasant after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature.

Aging: None

Evolution: Keep in very good conditions for 2 years.

Analysis:

Alcohol Content: 12,0%vol

Total Acidity: 5.00 gr. of tartaric acid

pH: 3.3

Residual Sugar – 4 gr /dm³



Recommended plates: Salads, fish and shellfish.

Recommended Temperature: 10-12°C

Conservation: Fresh place, dark 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	5603016003451	12 x 750 ml	9,0 Kg	14,8 Kg	-	60	886 Kg

COOPERATIVA AGRÍCOLA SANTO ISIDRO DE PEGÕES C.R.L.

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