



PINOT NOIR

ADEGAMÃE 2018

750ML

WINE DATA SHEET

Country // Portugal

Region // Lisbon

Vineyard Location // Ventosa, Torres Vedras, Portugal

Climate // Atlantic

Soil // Limestone

Type // Red

Grape Varieties // Pinot Noir

Classification // IG 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 // Notes of wild berries. Slightly spicy. Quite fresh and elegant on the palate. Silky tannins leading up to a vibrant 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%vol

Total Acidity // 5.98g/l

pH // 3.58

Production // 10 000

Bottling | Launch // March 2020 | October 2020

Winemakers // Anselmo Mendes and Diogo Lopes

Cardboard Box (6 x 0,75l)

	Bottle	Box	Pallet		
Height (mm)	296	165	1445	N ^{er} of Bottles / Box	6
Width (mm)	80	303	800	N ^{er} of Boxes / Layer	11
Depth (mm)	80	252	1200	N ^{er} of Layers / Pallet	8
Net Weight (Kg)	0,75	4,5	396	N ^{er} of Boxes / Pallet	88
Gross Weight (Kg)	1,36	8,38	758		

Pinot Noir Bottle 0,75l

EAN // 5600209865650

Cardboard Box (6 x 0,75l)

ITF // 65600209865652

ADEGAMÃE
PINOT
NOIR
2018

