

ADEGAMÃE

CABERNET
SAUVIGNON

ATLANTIC WINES

ATLANTIC WINES

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2023

ALCOHOL CONTENT

14%vol.

TOTAL ACIDITY

5,61 g/l

pH

3,69

PRODUCTION

10 500

BOTTLING | LAUNCH

June 2025 | November 2025

WINEMAKER

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Alenquer, Portugal; Slightly
sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600209865292

CARDBOARD BOX (6X 0,75CL)

ITF // 65600209865294



INFORMATIONS

TYPE

Red

GRAPE VARIETIES

Cabernet Sauvignon

CLASSIFICATION

IG Lisboa

WINEMAKING

Manual harvest into 18kg boxes. Completely destemmed. Prefer mentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 10 months ageing in new French and American oak barrels.

TASTING NOTES

Deep red colour; rich aromas commonly associated with Cabernet Sauvignon; a whiff of vegeta-ble, tobacco box, green pepper, in contrast with ripe fruits like blackberries and blueberries; a hint of smokiness and well-integrated wood; excellent volume on the palate, with quality tannins rounded by ripe fruit and the barrels the wine aged in; flavourful and intense finish.

FOOD PAIRING

Red meats and game.

REMARKS

Keep the bottle lying at a temperature of 16 °C. Serve at 16 °C.

LOGISTICS INFORMATION

	Bot.	Box	Pal.
HEIGHT (MM)	293	300	1700
WIDTH (MM)	84	260	800
DEPTH (MM)	84	175	1200
NET WEIGHT (KG)	0,75	4,5	473
GROSS WEIGHT (KG)	1,16	7,26	785
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	21		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	105		