

ADEGAMÃE

CABERNET SAUVIGNON

ATLANTIC WINES

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TECHNICAL INFORMATION

LITERS
0,75

YEAR
2020

ALCOHOL CONTENT
14,0% vol.

TOTAL ACIDITY
5,18g/l

pH
3,58

PRODUCTION
4000

BOTTLING | LAUNCH
August 2022 | October 2023

WINEMAKERS
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
Best paired with red meat 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	783
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	21		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	105		