

ADEGAMÃE

ATLANTIC WINES

# CABERNET SAUVIGNON

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## TECHNICAL INFORMATION

### LITERS

0,75

### YEAR

2018

### ALCOHOL CONTENT

14,5% vol.

### TOTAL ACIDITY

5,98 g/l

### pH

3,51

### PRODUCTION

10000

### BOTTLING|LAUNCH

August 2020 | January 2022

### WINEMAKERS

Diogo Lopes and Anselmo Mendes

## 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 vegetable, 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)	296	165	1445
WIDTH (MM)	80	303	800
DEPTH (MM)	80	252	1200
NET WEIGHT (KG)	0,75	4,5	396
GROSS WEIGHT (KG)	1,36	8,38	758
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	11		
N. OF LAYERS/PALLET	8		
N. OF BOXES/PALLET	88		