ADEGAMÃE PINOT NOIR

ATLANTIC WINES

TECHNICAL INFORMATION

0,75

YEAR

2019

ALCOHOL CONTENT

14.5% vol.

TOTAL ACIDITY

5,30 g/l

3,8

PRODUCTION

13 000

BOTTLING LAUNCH

July 2021 |October 2021

WINEMAKERS

Diogo Lopes and Anselmo Mendes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION Ventosa, Torres Vedras, Portugal;

Slightly sloping vineyard

CLIMATE

At**l**antic

SOIL

Limestone

BOTTLE

EAN // 5600209865650

CARDBOARD BOX (6X 0,75CL) ITF // 65600209865652



INFORMATIONS

TYPE

Red

GRAPE VARIETIES

Pinot Noir

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 oak barrels.

Bright red colour. Enticing notes of red fruit and black cherry; the freshness of cassis and touches of spices come together harmoniously in a delicate aromatic expression. Smooth, fruity wine with silky tannins balanced by bright acidity; sleek, lively finish.

FOOD PAIRING

International cuisine and cheese.

Keep the bottle lying at a temperature of 16 $^{\circ}$ C. Serve at 16 °C.

LOGISTICS INFORMATION			
	Bot.	Box	Pal.
HEIGHT (MM)	293	305	1700
WIDTH (MM)	84	265	800
DEPTH (MM)	84	185	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		

