ADEGAMÃE PINOT NOIR

ATLANTIC WINES

TECHNICAL INFORMATION

LITERS

0,75

YEAR 2020

ALCOHOL CONTENT

13,0% vol.

TOTAL ACIDITY

5,10 g/L

3.64

PRODUCTION

17 500

BOTTLING | LAUNCH

August 2022 | February 2023

WINEMAKER

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION Lisbon

VINEYARD LOCATION

Alenquer, 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 °C. Serve at 16 °C.

LOGISTICS INFOR	MATION		
	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		



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