

ADEGAMÃE
TOURIGA
NACIONAL
ATLANTIC WINES

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TECHNICAL INFORMATION

LITERS
0,75

YEAR
2022

ALCOHOL CONTENT
14,0% vol.

TOTAL ACIDITY
4,85 g/l

pH
3,84

PRODUCTION
17 000

BOTTLING | LAUNCH
August 2024 | November 2024

WINEMAKER
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Alenquer, Portugal; Slightly
sloping vineyard

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600209865247

CARDBOARD BOX (6X 0,75CL)
ITF // 65600209865249



INFORMATIONS

TYPE
Red

GRAPE VARIETIES
Touriga Nacional

CLASSIFICATION
IG Lisboa

WINEMAKING
Completely destemmed. Prefermentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 11 months ageing in used French oak barrels.

TASTING NOTES
Deep red colour; intense and enticing floral notes, aromas of violet, impeccably clean blackberry, balsamic and a touch of spices, all expertly framed by the barrel the wine aged in; intense on the palate, showing fine tannic structure and balanced acidity; voluminous, the finish brings on quality fruit.

FOOD PAIRING
Best paired with roast and cheese.

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		