



ADEGAMÃE

# ALVARINHO

ADEGAMÃE  
2017

750ML

## WINE DATA SHEET

**Country** // Portugal

**Region** // Lisbon

**Vineyard Location** // Ventosa, Torres Vedras, Portugal

Slightly sloping vineyard

**Climate** // Atlantic

**Soil** // Limestone

**Type** // White

**Grape Varieties** // Alvarinho

**Classification** // Vinho Regional (IGP) Lisboa

**Winemaking** // Total destemming, skin macerating, light pressing, cold decantation, fermentation in stainless steel vats at a controlled temperature (15-16°C), for 15 days. In *batonnage* for 6 months.

**Tasting Notes** // Orange blossom and grapefruit. Refreshing acidity with some ripe fruit finish.

**Food Pairing** // Ideal as an aperitif or paired with shellfish and salads.

**Remarks** // Keep the bottle lying at a temperature of 10°C. Serve at 10°C.

**Alcohol Content** // 13,5%vol

**Total Acidity** // 8.62g/l

**pH** // 3.29

**Production** // 5000 Bottles

**Bottling | Launch** // April 2019 | June 2019

**Winemakers** // Anselmo Mendes and Diogo Lopes

### Cardboard Box (6 x 0,75l)

	Bottle	Box	Pallet		
Height (mm)	296	165	1445	N <sup>er</sup> of Bottles / Box	6
Width (mm)	80	306	800	N <sup>er</sup> of Boxes / Layer	11
Depth (mm)	80	252	1200	N <sup>er</sup> of Layers / Pallet	8
Net Weight (Kg)	0,75	4,5	396	N <sup>er</sup> of Boxes / Pallet	88
Gross Weight (Kg)	1,36	8,38	758		

Alvarinho Bottle 0,75l

**EAN** // 5600209865186

Cardboard Box (6 x 0,75l)

**ITF** // 65600209865188

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