

ADEGAMÃE

ATLANTIC WINES

CHARDONNAY

ATLANTIC WINES —

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2024

ALCOHOL CONTENT
13,0% vol

TOTAL ACIDITY
6,14 g/l

pH
3,49

PRODUCTION
10 400

BOTTLING | LAUNCH
February 2025 | December 2025

WINEMAKERS
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Ventosa, Torres Vedras, Portugal

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600209865124

CARDBOARD BOX (6X 0,75CL)
ITF // 65600209865126



INFORMATIONS

TYPE
White

GRAPE VARIETIES
Chardonnay

CLASSIFICATION
IG Lisboa

WINEMAKING
Total destemming, light pressing, cold settling, followed by fermentation in 400 L French oak barrels. Bâtonnage for 6 months.

TASTING NOTES
This straw-yellow wine offers rich aromas with notes of apple, peach, and a hint of tropical fruit. The subtle presence of the barrel in which it fermented is well integrated into the aromatic profile. It has good volume on the palate, is creamy, and is balanced by good acidity, resulting in an intense, fruity finish.

FOOD PAIRING
Perfect with oily fish and soft cheeses.

REMARKS
Store bottles on its side at 10°C.
Serve at 10°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		