

ADEGAMÃE

SAUVIGNON BLANC

ATLANTIC WINES

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TECHNICAL INFORMATION

LITERS
0,75

YEAR
2023

ALCOHOL CONTENT
13,5% vol.

TOTAL ACIDITY
4,90 g/l

pH
3,64

PRODUCTION
6 700

BOTTLING | LAUNCH
April 2024 | May 2025

WINEMAKER
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Ventosa, Torres Vedras, Portugal;
slightly sloping vineyard

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600209865209

CARDBOARD BOX (6X 0,75CL)
ITF // 65600209865201



INFORMATIONS

TYPE
White

GRAPE VARIETIES
Sauvignon Blanc

CLASSIFICATION
IG Lisboa

WINEMAKING
Total destemming, cold decantation, fermentation in stainless steel vats at a controlled temperature (15-16°C), for 15 days. In batonnage for 6 months.

TASTING NOTES
Boasting a bright citric colour, this is a wine of tremendous aromatic intensity, very much in line with Sauvignon Blanc and its green components of chopped pod vegetables, asparagus and a dash of passion fruit; it is equally intense on the palate, its crisp acidity finely balanced with fruit and a body that benefited from aging with fine lees; delivers a lively and intense finish.

FOOD PAIRING
Combined with sushi, fish, grilled meats and salads.

REMARKS
Keep the bottle lying at a temperature of 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		