

ADEGAMÃE CASTELÃO

ATLANTIC WINES

ATLANTIC WINES

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2018

ALCOHOL CONTENT

13,0% vol.

TOTAL ACIDITY

5,17 g/l

pH

3,48

PRODUCTION

3500

BOTTLING | LAUNCH

August 2020 | November 2023

WINEMAKER

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Alenquer, Portugal; Slightly sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600209865292

CARDBOARD BOX (6X 0,75CL)

ITF // 65600209865294



INFORMATIONS

TYPE

Red

GRAPE VARIETIES

Castelão

CLASSIFICATION

IG Lisboa

WINEMAKING

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

TASTING NOTES

Red-coloured wine with medium depth; smooth aroma, average intensity, still showing signs of its youth; primary aromas of red fruit, a dash of spices and a discrete presence of wood which adds up to a rich aromatic profile. Sound freshness on the palate, with soft, unobtrusive tannins enveloped in ripe fruit. Full in the mouth, it delivers a well-balanced finish.

FOOD PAIRING

Cheeses, lamb and goatling stews.

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	783
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	21		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	105		