

# ADEGAMÃE CASTELÃO

ATLANTIC WINES

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## TECHNICAL INFORMATION

LITERS  
0,75

YEAR  
2023

ALCOHOL CONTENT  
12,5%vol.

TOTAL ACIDITY  
5,39 g/l

pH  
3,59

PRODUCTION  
4 100

BOTTLING | LAUNCH  
June 2025 | April 2026

WINEMAKER  
Diogo Lopes

## DESIGNATION OF ORIGIN

COUNTRY  
Portugal

REGION  
Lisbon

VINEYARD LOCATION  
Alenquer, Portugal; Slightly  
sloping vineyard

CLIMATE  
Atlantic

SOIL  
Limestone

BOTTLE  
EAN // 5600999401038

CARDBOARD BOX (6X 0,75CL)  
ITF // 65600999401030



## 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	785
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	21		
N. OF LAYERS/PALLET	5		
N. OF BOXES/PALLET	105		