ADEGAMÃE VINHAS

TECHNICAL INFORMATION

LITERS

0,75

YFAR

2020

ALCOHOL CONTENT

13% vol.

TOTAL ACIDITY

6,5 g/I

рΗ

3,33

PRODUCTION

2700

BOTTLING | LAUNCH

March 2021 | July 2023

WINEMAKERS

Diogo Lopes and Anselmo Mendes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION Lisbon

VINEYARD LOCATION

Serra de Montejunto, Portugal; slope facing west

CLIMATE

At**l**antic

SOIL

Limestone

BOTTLE

EAN // 5600999400635

CARDBOARD BOX (6X 0,75CL) ITF // 65600999400637



INFORMATIONS

White

GRAPE VARIETIES

Vital

CLASSIFICATION

IG Lisboa

WINEMAKING

Manual harvest and slight crushing. Static cold decanting for 48h. Fermentation in cement egg at a controlled temperature for 20 days, aging in the egg under fine lees for 10 months.

TASTING NOTES

Appealing golden straw colour; its rich aromatic profile is made possible by the age of the vineyards bringing these grapes to life. Floral aroma, white fruit and a gunpowder note that contributes to its aromatic richness;

Dry wine, with a fresh acidity, good texture on the palate with several layers of complexity, resulting in a rich and balanced finish.

FOOD PAIRING

Meat dishes, lamb, roasted fishes

REMARKS

Keep the bottle lying at a temperature of 12°C. Serve

| | Bot. | Box | Pal. |
|----------------------|------|------|-------|
| HEIGHT (MM) | 296 | 306 | 1260 |
| WIDTH (MM) | 80 | 257 | 800 |
| DEPTH (MM) | 80 | 173 | 1200 |
| NET WEIGHT (KG) | 0,75 | 4,5 | 423,4 |
| GROSS WEIGHT (KG) | 1,36 | 8,82 | 444,4 |
| N. OF BOTTLES/BOX | 6 | | |
| N. OF BOXES/ LAYER | 4 | | |
| N. OF LAYERS/ PALLET | 12 | | |
| N. OF BOXES/ PALLET | 48 | | |



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