

ADEGAMÃE
PINOT NOIR

VINHO ROSÉ, ROSE WINE

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2024

ALCOHOL CONTENT
12% vol.

TOTAL ACIDITY
6,33g/l

pH
3,45g/l

PRODUCTION
2800

BOTTLING | LAUNCH
August 2025 | November 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 // 5600999401373

CARDBOARD BOX (0,75CL)
ITF // 65600999401375



INFORMATIONS

TYPE
Rose

GRAPE VARIETIES
Pinot Noir

CLASSIFICATION
IG Lisboa

WINEMAKING
Manual harvest. Light pressing, cold static decantation for 48 hours followed by fermentation in stainless steel vats for 20 days. Aging on fine lees for 8 months.

TASTING NOTES
Bright, enticing salmon-pink colour; youthful, intense and rich aroma combining fresh floral notes, dominating aromas of cherry and strawberry and a hint of spices; this is a dry wine, showing refreshing and balanced acidity, full on the palate without losing its Rosé lightness; delivers a fruity, lively and persistent finish.

FOOD PAIRING
Pairs with salads, fresh pasta and seafood.

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		