

ADEGAMÃE PINOT NOIR

ATLANTIC WINES

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TECHNICAL INFORMATION

LITERS

0,75

YEAR

2021

ALCOHOL CONTENT

12,0% vol.

TOTAL ACIDITY

5,61 g/L

pH

3,44

PRODUCTION

17100

BOTTLING | LAUNCH

June 2023 | 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 // 5600209865650

CARDBOARD BOX (6X 0,75CL)

ITF // 65600209865652



INFORMATIONS

TYPE

Red

GRAPE VARIETIES

Pinot Noir

CLASSIFICATION

IG Lisboa

WINEMAKING

Manual harvest into 18kg boxes. Completely destemmed. Prefer mentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 10 months ageing in new french oak barrels.

TASTING NOTES

Bright red colour. Enticing notes of red fruit and black cherry; the freshness of cassis and touches of spices come together harmoniously in a delicate aromatic expression. Smooth, fruity wine with silky tannins balanced by bright acidity; sleek, lively finish.

FOOD PAIRING

International cuisine and cheese.

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	