



ADEGAMÃE

Organic & Regenerative Wines

ATLANTIC WINES

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2023

ALCOHOL CONTENT
13,5% vol.

TOTAL ACIDITY
5,62 g/l

pH
3,34

PRODUCTION
13 500

BOTTLING | LAUNCH
April 2024 | November 2024

WINEMAKER
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Ventosa, Torres Vedras, Portugal

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600999401625
CARDBOARD BOX (6X 0,75CL)
ITF // 65600999401627



INFORMATIONS

TYPE
White

GRAPE VARIETIES
Viosinho, Alvarinho, Arinto, Fernão Pires

CLASSIFICATION
IG Lisboa

WINEMAKING
Fully destemmed. Slight crushing, cold decanting and alcoholic fermentation at controlled temperature (between 12 and 14°C) for 15 days. After fermentation, it remained in batonnage on fine lees for 4 months.

TASTING NOTES
Lively and intense aroma with a predominance of white fruit and citrus freshness in a good aromatic combination of the grape varieties used. Acidity with good freshness on the palate, medium and balanced body enhanced by white fruit and a lively finish with persistence.

FOOD PAIRING
Ideal with any type of fish and seafood, as well as sushi and salads.

REMARKS
Keep the bottle lying and serve at temperature of 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		



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WWW.ADEGAMAE.PT

REFERENCE: VB22100750 | DATE: nov/24

Products sold by ADEGAMÃE are not allowed to a specific target audience (under 18). Also, It's not recommended its consumption by pregnant women, people with psychic anomaly or other groups considered at risk, namely, people allergic to sulfites and others who intend to drive or engage in potentially dangerous activities, such as, operating machinery / vehicles. Therefore, they should consider their response to alcohol. Wines and sparkling wines are products ready to be consumed.

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