



ADEGAMÃE

Organic & Regenerative Wines

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2022

ALCOHOL CONTENT

12,5% vol.

TOTAL ACIDITY

5,23 g/l

pH

3,58

PRODUCTION

7750

BOTTLING | LAUNCH

October 2023 | December 2023

WINEMAKERS

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Ventosa, Torres Vedras, Portugal

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600999402240

CARDBOARD BOX (6X 0,75CL)

ITF // 65600999402242



INFORMATIONS

TYPE

Red

GRAPE VARIETIES

Syrah and Caladoc

CLASSIFICATION

IG Lisboa

WINEMAKING

Hand-harvested into 18 kg boxes. Approximately 20% of the grape clusters were kept intact in stainless steel tanks; the first half of the fermentation process took place in these tanks. For the second half of the fermentation, the liquid was aged in used french oak barrels for a period of 8 months. This process delivers a subtle red wine, utterly Atlantic and respectful of the organic principles of viticulture.

TASTING NOTES

The color of this wine is testament to its youth but, while not particularly deep, it boasts an intense, bright red with enticing violet glares.

With an intense and perfectly agreeable blend, this wine delivers aromas of freshly harvested red fruit combined with a vegetable character that brings about a commanding freshness.

A dry wine with a crisp, lively acidity, its soft texture provides the backdrop for the red fruit to stand out. A fine finish that, albeit not particularly long, delivers all the right components in perfect balance.

FOOD PAIRING

Pairs perfectly with lighter meals such as pizza, pasta and barbecue.

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		

