

# ADEGAMÃE

# PALHETE

ATLANTIC WINES

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## TECHNICAL INFORMATION

LITERS  
0,75

YEAR  
2023

ALCOHOL CONTENT  
11,0% vol.

TOTAL ACIDITY  
5,51 g/l

pH  
3,44

PRODUCTION  
35 000

BOTTLING | LAUNCH  
February 2024 | May 2024

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 // 5600999402318

CARDBOARD BOX (6X 0,75CL)  
ITF // 65600999402310



## INFORMATIONS

TYPE  
Red

GRAPE VARIETIES  
Castelão, Pinot Noir and Fernão Pires

CLASSIFICATION  
IG Lisboa

WINEMAKING  
Co-Fermentation of Castelão, Pinot Noir and Fernão Pires grape varieties. Fermentation for 5 days, followed by pressing and final fermentation in stainless steel vats at controlled temperature.

TASTING NOTES  
Bright red to the eye (as expected with Palhete), young and lively.  
Its youth and aromatic cleanliness stand out, framed with floral notes and young and fresh red fruit. There is harmony in its simplicity.  
This is a dry, smooth and light-bodied wine with fresh acidity. Enveloped in light fresh fruit that builds to a lively and balanced finish.

FOOD PAIRING  
Serve by the glass, paired with snacks or lightly seasoned meat/fish dishes.

REMARKS  
Serve fresh, at 14/15°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		