



ADEGAMÃE

# CABERNET SAUVIGNON

ADEGAMÃE  
2013

750ML

## WINE DATA SHEET

**Country** // Portugal

**Region** // Lisbon

**Vineyard Location** // Ventosa, Torres Vedras, Portugal

Slightly sloping vineyard

**Climate** // Atlantic

**Soil** // Limestone

**Type** // Red

**Grape Varieties** // Cabernet Sauvignon

**Classification** // Vinho Regional (IGP Lisboa)

**Winemaking** // Manual harvest into 18kg boxes. Completely destemmed. Prefermentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 10 months ageing in new French and American oak barrels.

**Tasting Notes** // Deep ruby color. Very intense, all but chemical, showing vegetable peel and wild fruit notes. Spices and fine barrel. Medium-bodied wine supported by firm tannins and a pungent aftertaste.

**Food Pairing** // Best paired with red meat and game.

**Remarks** // Keep the bottle lying at a temperature of 16 °C. Serve at 16 °C.

**Alcohol Content** // 14,5%vol

**Total Acidity** // 5.29g/l

**pH** // 3.70

**Production** // 4000 Bottles of 0.75l

**Bottling | Launch** // October 2015

**Winemakers** // Anselmo Mendes and Diogo Lopes

### Cardboard Box (6 x 0.75l)

	Bottle	Box	Pallet		
Height (mm)	296	178	1550	N <sup>er</sup> of Bottles / Box	6
Width (mm)	80	302	1200	N <sup>er</sup> of Boxes / Layer	11
Depth (mm)	80	251	800	N <sup>er</sup> of Layers / Pallet	8
Net Weight (Kg)	0,75	4,5	396	N <sup>er</sup> of Boxes / Pallet	88
Gross Weight (Kg)	1,36	9,25	814		

Cab. Sauvignon Bottle 0,75l

**EAN** // 5600209865292

Cardboard Box (6 x 0,75l)

**ITF** // 65600209865294

ADEGAMÃE  
CABERNET  
SAUVIGNON  
2013