



ADEGAMÃE

PINOT NOIR

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** // Pinot Noir**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 oak barrels.**Tasting Notes** // Medium-colored wine. Conveys intense wild berries aroma with a *sous-bois* earthy hint and an international profile. Its quite soft, elegant palate offers refined tannins.**Food Pairing** // International cuisine and cheese.**Remarks** // Keep the bottle lying at a temperature of 16 °C. Serve at 16 °C.**Alcohol Content** // 14,5%vol**Total Acidity** // 4.98g/l**pH** // 3.60**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 ^{er} of Bottles / Box	6
Width (mm)	80	302	1200	N ^{er} of Boxes / Layer	11
Depth (mm)	80	251	800	N ^{er} of Layers / Pallet	8
Net Weight (Kg)	0,75	4,5	396	N ^{er} of Boxes / Pallet	88
Gross Weight (Kg)	1,36	9,25	814		

Pinot Noir Bottle 0,75l

EAN // 5600209865650

Cardboard Box (6 x 0,75l)

ITF // 65600209865652

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Keen on its elegance, the Pinot Noir ADEGAMÃE represents the very best of the elegant wine. It is a wine that has been aged for 10 months in French oak barrels.