



ADEGAMÃE

PETIT VERDOT

ADEGAMÃE
2012

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 // Petit Verdot

Classification // Vinho Regional (IGP Lisboa)

Winemaking // Manual harvest into 18kg boxes. Completely destemmed. Pre-fermentation 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 // Ruby color. Aroma of wild berries, sour cherries and cherries. Light touch of spice. Very elegant in the mouth, balanced and intense.

Food Pairing // Red meats and game.

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

Alcohol Content // 14%vol

Total Acidity // 5.2g/l

pH // 3.62

Production // 7000 Bottles of 0.75l

Bottling | Launch // May 2014 | November 2014

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		

Petit Verdot Bottle 0,75l

EAN // 5600209865544

Cardboard Box (6 x 0,75l)

ITF // 65600209865546

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