

## Monte da Peceguina

## **Tasting Notes**

Country of Origin . Portugal

Region . Alentejo / Albernoa

Appelation . Vinho Regional Alentejano

Category . Red | Vintage . 2018

**Grapes** . Alicante Bouschet 24%, Touriga Nacional 24%, Aragonez 18%, Syrah 15%, Cabernet Sauvignon 11%, Tinta Miúda 8%

Vineyard Area . 35 Acres | Soil Type . Schist based soil

## Vinification

Grapes manually harvested to 12kg boxes and rigourosly selected at the selection table. Fermentation took place in the mil and conical vats at a controlled temperature, with various presses throughout the process. 12 month maturing process in french oak barrels.

## **Tasting Notes**

The 2018 edition of Monte da Peceguina presents its very elegante bouquet with good intensity, where red and wild berry notes are ponctuated together with floral notes. In the mouth the purity of the clean and ripe fruits stands out, médium body and tame tannins in a very balanced wine of good persistence.

Bottling . March 2020

Production . 100.000 Bottles 0.75L

Alcohol Content . 14% | PH . 3.63

Total Acidity: 5.7g/I Tartaric Acid

**Bottle** . Capacity (I): 0,76 **Model** . Bordalesa Elegance

Dimensions (cm) .  $\emptyset$  7,6 x (height) 31,3 | Weight (kg) . 5,7

 $\textbf{EAN bar code (bottle)} \ . \ 5600361361199$ 

Box . Dimensions (cm): (I) 32 x (w) 24,3 x (h) 17 Weight (kg): 8,5 | Number of bottles: 6

ITF bar code (box): 15600361360557

Pallet (euro)

Cases/Layer: 10 | Layers/pallet: 9

Weight (kg): 765

**Length** . 1,20m | **Width** . 0,80m | **Height** . 1,70m

