

ROSÉ WINE

ORIGIN

Region: Various Portuguese wine-producing regions.

Vine Training Method: Traditional vines.

Grape Varieties: Typical Portuguese grape varieties.

VINIFICATION PROCESS / MATURATION

Crushed, skin briefly macerated followed by pressing. Static decantation for 24-48 hours. Controlled fermentation at 14-16°C for 10-15 days. Matured over fine lees for a minimum of 2 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 10,5% vol.

Total Acidity: 5,5g Tart. Ac./l.

Reducing Sugars: 17 g/l.

Appearance: Clear, pink and slightly petillant.

Aroma: Young and fruity.

Taste: In the mouth, it is delicate, smooth and fresh.

SERVING

Recommended Serving Temperature: 8 to 10°C.

Serving Suggestions: Excellent with lean grilled meat, pasta, pizza and ideal with aperitifs.

