

ROSE

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2018

ALCOHOL CONTENT

11,5% vol.

TOTAL ACIDITY

5,92 g/l

pH

3,30

PRODUCTION

3600

BOTTLING | LAUNCH

December 2022 | February 2023

WINEMAKERS

Diogo Lopes and Anselmo Mendes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Ventosa, Torres Vedras, Portugal;
slightly sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600999402004

CARDBOARD BOX (6X 0,75CL)

ITF // 65600999402006



INFORMATIONS

TYPE

Rose

GRAPE VARIETIES

Pinot Noir

CLASSIFICATION

IG Lisboa

WINEMAKING

Light pressing, using only the first drain of the press. Cold decantation, fermentation at 14-15°C for 15 days. Batonnage on fine lees for 6 months. Then, it was inoculated and fermented in the bottle, according to the classic method of sparkling wine. Aging in bottle, on lees for 45 months.

TASTING NOTES

Evolving towards a golden yellow color, yet bright and enticing; visually complete with superfine and persistent bubbles; Appreciable aromatic intensity, yet delicate and tremendously fresh; combines white fruit flavors with a hint of brioche and dry fruit, casting commendable aromatic richness; Dry wine with fine acidity and structure, but also creamy due to its patient lees aging; the mousse is properly integrated; balanced, it finishes smooth and long.

FOOD PAIRING

Pairs with fish and seafood. Perfect combination with sushi and salads.

REMARKS

Serve at 8-10°C.

LOGISTICS INFORMATION

	Bot.	Box	Pal.
HEIGHT (MM)	296	309	1700
WIDTH (MM)	80	175	800
DEPTH (MM)	80	253	1200
NET WEIGHT (KG)	0,75	4,5	472,5
GROSS WEIGHT (KG)	1,55	9,3	898
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	10		
N. OF LAYERS/PALLET	8		
N. OF BOXES/PALLET	80		