

ROSE

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2019

ALCOHOL CONTENT
11,5% vol.

TOTAL ACIDITY
5,96 g/l

TOTAL SUGARS
2,40 g/l

pH
3,39

PRODUCTION
3 400

BOTTLING | LAUNCH
February 2026 | March 2026

WINEMAKERS
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Alenquer, 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 69 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)	300	330	1700
WIDTH (MM)	86	175	800
DEPTH (MM)	86	255	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	19		
N. OF LAYERS/PALLET	5		
N. OF BOXES/PALLET	95		