

VALE DA CALADA

ROSÉ · 2019



Classification

Vinho Regional Alentejano

Vintage

2019

Solo

Clay with pink quartz

Vinification

Handpicked grapes. Primary treatment by natural sedimentation. Temperature-controlled fermentation in stainless steel tanks. 1 Month full yeast contact.

Predominant Varieties

Aragonez, Touriga Franca

Colour

Pale rose

Taste

Cherries and strawberry flavour in the nose with a mouth-watering juicy finish on the palate. Ideal company for hot summer days.

Analyses

Alcohol	13,0 % vol.
Total acidity	6,0 g/L
Total sugar	1,6 g/L
pH	3,32

Containers

Bottle: 750 ml

Box: 6 x 750 ml

Box dimensions: 330 x 246 x 170 mm

EAN: 5609824110145