

## SANTA VITÓRIA ROSE



**DESIGNATION:** Vinho Regional Alentejano

**SOIL:** Clay Soils

**CLIMATE:** Mediterranean

**HARVEST:** 2018

**GRAPE VARIETIES:** Merlot and Alfrocheiro.

### **WINEMAKERS**

Patrícia Peixoto and Bernardo Cabral

### **VINIFICATION**

Manual harvest followed by direct and gentle pressing of the grapes. Fermentation at a controlled temperature of 12° - 14°C (53,6° - 57,2°F).

### **TASTING NOTES**

Clear and pink-salmon color.

Aroma of strawberry, gooseberry and melon.

Very soft in the mouth, with lively acidity, good persistence and freshness.

### **WINE ANALYSIS**

**Alcohol:** 12% | **Total acidity:** 5,9g/L

**pH:** 3,45 | **Residual sugar:** 1,4g/L

### **FOOD PAIRING AND CONSUMER SUGGESTIONS**

- Cold salads, seafood, cooked fish dishes and sushi.
- Serve at the temperature of 8° to 10°C.
- Drink now or during the next 3 years.

### **FORMATS AVAILABLE**

Boxes of 6x750ml 7,5Kg | 100 boxes per pallet—  
720Kg

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