



SELEÇÃO ROSÉ

Country | Portugal

Region | Alentejo

Climate | Mediterranean

Soil | Shale-clayey

Type | Rosé

Classified as | Regional wine from the Alentejo

Varieties | Alfrocheiro and Baga

Year of Harvest | 2019

Winemaking | Manual harvesting followed by soft and direct grape pressing. Alcoholic fermentation at 12º/14ºC.

Tasting notes | Rosy colored and clear in appearance. With a strawberry, redcurrant and cantaloupe aroma. The palate is very smooth, with a lively acidity, good persistence and freshness.

Harmonizing Suggestions | Ideal with cold salads, seafood, fish dishes and smoked salmon. Drink immediately or store for a maximum of 3 years

Serving temperature: between 8°C and 10°C.

Store in a cool, dry place, protected from light.

Alcohol Content | 13%

Total Acidity | 6.3g/L

PH | 3.5

Residual sugars | 1.2g/L

Winemaker | Patrícia Peixoto and Bernardo Cabral



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