

MONTE ALENTEJANO

VINHO REGIONAL ALENTEJANO ROSÉ 2011

Winemaker: José Neiva Correia
Country / Region: Portugal / Alentejo
Grapes: Castelão, Trincadeira & Aragonez

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

This superb Rose from the centre of the Alentejano region has an attractive bright pink colour and fresh strawberry/cherry aromas. It is medium bodied with a perfectly balanced palate and a delicious long, dry finish.

Serving suggestions:

This fresh aromatic Rose is ideal as an aperitif, accompanying light dishes and with oriental foods. Best served chilled.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9911
Dry Extract total g/dm³: 23,7
Volatile acidity in acetic acid g/l: 0,37
Total acidity in TH2 g/l: 4,58
Fixed acidity in TH2 g/l: 4,11
pH: 3,53
SO2 (free) & (total) mg/l: 32/143
FT.P020.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight = 8,3 kg (6x75cl)
Case dimensions (mm) = 330 x 235 x 155
Pallet Standard (1.0mx1.2m) = 135 cases (6x75cl) - 15 Cases /level x 9 levels
Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 Cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 071 7
Carton bar code (ITF14) = 1 560 031219 071 4
FCL 1x 20' = 2450 cases (on the floor) / 11 Euro pallets / 10 Standard Pallets
Truck 30T = 29 Euro pallets / 21 Standard Pallets

