

# ESCADA

## Vinho Regional Lisboa | rose 2020



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / Lisboa

**Terroir:** DFJ VINHOS / Alenquer e Torres Vedras, single estates

**Grape Varieties:** Pinot Noir 30%, Caladoc 30%, Shiraz 30%, Alfrocheiro 10%

### 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.

### Ageing:

One month in bottle after bottling.

### Tasting notes:

Bright light pink, very aromatic, with ripe red fruits. Very tasty, refreshing, elegant, soft, great for daily consumption.

### How to Serve:

Excellent as an aperitif, a great complement to salads, tapas, marinated dishes, soups, pasta, sushi, and all vegetarian cuisine, with spices and spices such as Mexican, Indian, Chinese and Thai. We recommend serving at a temperature of 8-10°C.

ABV at 20°C: 12,0

Volume at 20°C g/cm<sup>3</sup>: 0,9949

Dry Extract total g/dm<sup>3</sup>: 33,6

Volatile acidity in acetic acid g/l: 0,48

Total acidity inTH2 g/l: 5,55

Fixed acidity inTH2 g/l: 5,11

pH: 3,33

SO<sub>2</sub> (free) & (total) mg/l: 45/186

