

PORTADA

VINHO VERDE DOC | rose



Winemaker: José Neiva Correia

Country / Region: Portugal / VINHO VERDE DOC

Grape Varieties: Blend of several varieties including AMARAL, BORRAÇAL, ESPADEIRO, VINHÃO

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright, perfumed, with notes of apple and red matured fruits. Very tasty, refreshing, elegant, soft, great for everyday consumption.

Serving suggestions:

Excellent as aperitif and very good complement of salads, dishes with vinegar, soups, pasta, sushi, and all the vegetarian and spiced gastronomies such as Mexican, Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10°C.



ABV at 20°C%: 10.0
Volume at 20°C g/cm³T: 1.0005
Dry Extract total g/dm³: 41.1
Volatile acidity in acetic acid g/l: 0,41
Total acidity inTH2 g/l: 8.02
Fixed acidity inTH2 g/l: 7,60
PH: 3,11
SO2 (free) & (total) mg/l: 38/180

Carton of 6 bottles x 75 cl (vertical)
Gross weight: 7.6 kg (6x75cl)
Case dimension: 330x235x155
Pallet Standard (1.0mx1.2m): 150 cases | 30 cases/level x 5 levels
Euro pallet (0,80mx 1,2m): 100 cases | 25 cases/level x 5 levels
Bottle bar code (EAN13) = 560 0312 192858
Carton bar code (ITF14) (6x 75cl): 1560 0312 192855