



# GUARDA RIOS

## ROSÉ



**REGION**  
Portugal

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2016

**VARIETIES**  
Aragonez (50%) and Syrah (50%).

**SOIL TYPE**  
Clay-limestone.

**VITICULTURE**  
Grapes manual and mechanically harvested.

**VINIFICATION**

- Destemming with minimal crushing directly to the press.
- Contact with the films during a smooth and progressive pressing.
- Fermentation in stainless steel vats at low temperatures and stage in fine lees with constant *battonage*.

**ANALYSIS**  
Alcohol content: 13%  
Total acidity: 5,65g/L; pH:3,45  
Reduction sugars: 1,4 g/L

### TASTING NOTE

It presents a soft salmon colour, an intense nose with berry notes and it offers a crunchy acidity when tasted. Ideal as an *aperitif* or to pair with lighter dishes.

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WIEGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182310233	33	7	7	1,2	1	25	4	100
SHIPPING BOX	CAPACITY	LENGTH. (cm)	WIDTH. (cm)	HEIGHT. (cm)	WIEGHT (kg)	EURO PALLET	HEIGHT. (cm)	WEIGHT (kg)
15602182310230	6 BOTTLE	33	23	15	7,2	120 x 80	147	720