



GUARDA RIOS

ROSÉ



REGION
Portugal

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2017

VARIETIES
Aragonez (50%) & Syrah (50%).

SOIL TYPE
Clay-limestone.

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

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: 12,8%
Total acidity: 5,65g/L; pH:3,45
Reduction sugars: 2,4 g/L

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