



GUARDA RIOS

ROSÉ



REGION
Portugal

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2018

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

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL | 33 x 7 x 7cm / 1.2kg
CASE 6 BOTTLES | 33 x 23 x 15cm / 7.2kg
PALLET | 100 cases / 25 levels / 120 x 80 x 147cm / 770kg

BOTTLE EAN | 5602182310233
CASE EAN | 15602182310230
TARIFF CODE | 2204218010