



# GUARDA RIOS

## ROSÉ



### REGION

Portugal

### CLASSIFICATION

Regional Alentejo Wine

### VARIETIES

Aragonez & Syrah

### VINTAGE

2019

### SOIL TYPE

Clay-limestone

### VITICULTURE

Grapes manually and mechanically harvested

### VINIFICATION

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

### ANALYSIS

Alcohol content: 12,5%

Total acidity: 5,3g/L; pH:3,4

Reduction sugars: 2,4 g/L

### TASTING NOTE

It presents a soft salmon color, an intense nose with berry notes and 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

<b>BOTTLE</b> 0.75CL	33 x 7 x 7cm / 1.2kg
<b>CASE</b> 6 BOTTLES	33 x 23 x 15cm / 7.2kg
<b>PALLET</b>	100 cases / 25 levels / 120 x 80 x 132cm / 720kg
<b>BOTTLE EAN</b>	5602182310233
<b>CASE EAN</b>	15602182310230
<b>TARIFF CODE</b>	2204218010