



GUARDA RIOS

ROSÉ



REGION

Alentejo

CLASSIFICATION

Regional Alentejo Wine

GRAPE VARIETIES

Aragonez & Syrah

VINTAGE

2020

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: 5,7g/L; pH:3,3

Reduction sugars: 2,5 g/L

TASTING NOTE

A blend of Aragonez and Syrah resulting from a selection of grapes from the coolest and most acidic areas. It has a soft salmon color and an intense nose of wild berries. It presents a crisp acidity, ideal for drinking as an *aperitif* or for pairing with lighter dishes.

CHIEF WINEMAKER

Pedro Pereira Gonçalves

WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75L	33 x 7 x 7cm / 1.2kg
CASE 6 BOTTLES	33 x 23 x 15cm / 7.2kg
PALLET	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
BOTTLE EAN	5602182310233
CASE EAN	15602182310230
TARIFF CODE	2204218010