



**WINE ORIGIN REGIONAL ALENTEJANO**ROSE WINE 2018

TASTING NOTE: Presents a renovated style, light salmon color and fresh floral aroma. In the mouth is light, fresh and persistent.

SERVICE: Should be served at a temperature of 10  $^{\circ}\text{C}$ , with fish and seafood dishes

**OENOLOGISTS:** Filipe Sevinate Pinto and Susana Correia **VITICULTURE:** Artur Estêvão

ORIGIN: Beja, Alentejo, Portugal

SOIL: Clayey

**VARIETIES: Pinot Noir** 

VINIFICATION: Total destemming and pressing followed by static clarification and fermentation in stainless steel vats with controlled temperatures at  $13^{\circ}$ C.

ANALYSIS:

Alcohol content 13% vol.

Total acidity 5,6 g/L in tartaric acid

 Total sugar
 0,5 g/L

 PH
 3,38