

Rosé 2020

Very fresh, smooth, slightly floral and with notes of red fruits. The fermentation develops partially in French oak barrels, giving it body and structure. Magnificent as an appetizer and excellent with fish and seafood dishes.



Origin: DOP Palmela.

Winemaker: Bernardo Cabral.

Grape variety: Castelão.

Year: 2020.

Winemaking process: Manual harvest and transport in small boxes of 20kg. Direct pressing of whole bunches with juice from second press. Partial fermentation in used French oak barrels (35%) and the remainder in stainless steel vats.

Ageing: Aged on lees for 6 months. A part is aged (35%) in used French oak barrels for 5 months.

Bottling: Bottled in March 2021.

Soil and weather: Sandy soil and Mediterranean weather.

Colour: Salmon.

Aroma: Fruity aroma with hints of redberries and redcurrant.

Taste: Engaging, with a balance between refreshing acidity and mild structure.

Gastronomy: Excellent as an appetiser. Pairs well with sushi, fish and salads.

Alcohol: 12,91%.

Total Acidity: 5,12 g/l.

Total Sugar: 0,8 g/l.

pH: 3.38.