

CASABEL LISBOA ROSÉ

Classification IG Lisboa

Type Rosé

Vintage 2018

Climate Atlantic

Varieties Castelão (40%), Aragonez (30%) and Syrah (30%)

Vinification Grapes are hand picked, then slightly pressed and subject to maceration

of skins during 12 hours, followed by maceration without skins under controlled temperature (16° C) for 20 days.

Bottling After ageing 5 months in steel vats.

Colour Coloured pink.

Aroma Very fresh and elegant aromas with predominance of red fruits

(raspberrie and strawberrie).

Tasting Notes Fresh, fruity (berries) and well balanced.

Consumption notes Long and soft finish.

Drinking suggestions To be drunk immediately or within 3 years.

To be served at 10-12°. Excellent as aperitif and also with patés, oven

cooked fish and white meat.

Analysis Alcohol content 12,5 %

> Total acidity 5,70 g/l tartaric acid

рН 3,42 Sugar <4 g/I

Oenologists Eng.º Miguel Móteo

0,750 I 5602507020618 Specifications of EAN bottle packaging ITF case 5602507050448

> Palletizing N° Bottles / Case Standard N° Cases / Pallet 100 N° Rows / Pallet Nº Cases / Rows 25

Bottle-stopper Cork.

Awards







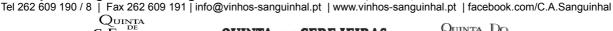
International Championship Rosé

BEI

SAI



bronze





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