

# CASABEL LISBOA ROSÉ

## 2018

**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 (raspberry and strawberry).

**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.

<b>Analysis</b>	Alcohol content	12,5 %
	Total acidity	5,70 g/l tartaric acid
	pH	3,42
	Sugar	<4 g/l

**Oenologists** Eng.º Miguel Móteo

<b>Specifications of packaging</b>		0,750 l
	EAN bottle	5602507020618
	ITF case	5602507050448

<b>Palletizing Standard</b>	Nº Bottles / Case	6
	Nº Cases / Pallet	100
	Nº Rows / Pallet	4
	Nº Cases / Rows	25

**Bottle-stopper** Cork.

**Awards**



International Championship Rosé  
best value

International Championship Rosé  
bronze