



## Espumante Bruto Rosé

### Vinho Espumante Rosé



**VARIETIES** Pinot Noir

**HARVEST** Late August

**ORIGIN** Vineyards in Fernando Pó, Palmela

**SOIL** Sandy

**CLIMATE** Mediterranean

**VINIFICATION** Lightly fermented in stainless steel vats with temperature control at 16-18°C. A second fermentation is carried out in the bottle using the méthode traditionnelle, followed by a minimum period of 9 months in the bottle.

**RECOMMENDED STORAGE TIME** 5 years

**TASTING NOTES** A fruity, bright pink wine, reminiscent of red fruits. Good structure and acidity provide it with freshness and longevity. Fresh, pleasant fruity finish.

**ALCOHOLIC CONTENT** 12.5% vol.

**TOTAL ACIDITY** 5.30 g tartaric acid/dm<sup>3</sup>

**PH** 3.35

**RESIDUAL SUGAR** 3 g/dm<sup>3</sup>

**SERVING SUGGESTIONS** Ideal as an aperitif or to accompany richer cuts of meat.

**OENOLOGIST** Jaime Quendera

|                              |                                   |                          |                          |                           |                              |                                |                                  |
|------------------------------|-----------------------------------|--------------------------|--------------------------|---------------------------|------------------------------|--------------------------------|----------------------------------|
| Case of<br>6 bottles         | L x W x H (mm)<br>328 x 160 x 228 | Gross Weight<br>9.360 Kg | Liquid Weight<br>4.50 Kg | Volume<br>0.750 L         | EAN UNI UPC<br>5608527001170 | EAN SCC Case<br>15608527001177 |                                  |
| Euro-pallet<br>1.20 x 0.80 m | Cases per layer<br>10             | Layers<br>7              | Cases per pallet<br>70   | Bottles per pallet<br>420 | Total Weight<br>675.2 Kg     | Liquid Weight<br>315 Kg        | L x W x H (cm)<br>120 x 80 x 175 |