

# CATARINA ROSÉ 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



13  
%vol



8°C - 10°C



Castelão (50%);  
Cabernet Sauvignon (50%)



Clay Limestone and  
Sandy



N/A



75cl



6x Case  
Case Weight: 7,13 kg  
Case (L/W/H): 0,255 x 0,172 x 0,308 m  
Case Volume: 0,014 m3



Filipa Tomaz da Costa

## PROFILE

For this rosé, we selected two grape varieties of great importance to our region and our winery. The emblematic Castelão (50%), the most representative red grape of the Setúbal Peninsula, and the distinguished Cabernet Sauvignon (50%), a globally renowned variety, famous for its role in the celebrated wines of Bordeaux.

Following a rigorous sampling of the grapes in the vineyard, the ideal harvest dates were determined. The Castelão, grown in the Pinheiro Ramudo vineyard, was harvested in mid-September 2024, while the Cabernet Sauvignon, from the Catarina vineyard, arrived at the winery at the end of the same month.

Upon arrival at the winery, the grapes were cooled and gently pressed. The resulting must was clarified and fermented at low temperatures (10-12°C), allowing for a slow fermentation process, essential for preserving the primary aromas of each variety.

The final blend was crafted in February 2025 and bottled in March of the same year. The Castelão contributes aromas of red fruits such as strawberry and blackberry, while the Cabernet Sauvignon adds floral notes of violet and hints of wild berries.

## TASTING NOTES

Pale pink in color, Catarina Rosé 2024 is marked by perfumes of violets and fruits of the forest; in the mouth these aromatic sensations are highlighted and intense, which together with a good acidity, originate a wine with an elegant, full, very mineral and fresh.

## ANALYSIS

ALCOHOL (%VOL.): 13

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,03

SO<sub>2</sub>: 101

RESIDUAL SUGAR: 2,7

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

## FOOD PAIRING

It is the ideal accompaniment to salads and white meat dishes. It is also ideal served as an aperitif.

## HISTORY

Catarina was born in the 1981 harvest, in honor of D. Catarina de Bragança, Princess of Portugal and Queen of England and was the first Portuguese brand of white wine to partially ferment in new wooden barrels. In 2018, Catarina red appears, which in 2021, Catarina Rosé, joins to complete the trio and, like Catarina white, stands out for its youthful, irreverent and fresh presentation, translating the terroir of the Península de Setúbal and transmitting the evolution of the brand.

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