

# SERRAS DE AZEITÃO

## ROSÉ 2025

REGIONAL PENÍNSULA DE SETÚBAL



12,5  
%vol

8°C - 10°C



85% Syrah e 15% outras variedades



Argilo-Calcário



N/A



75cl



Caixa 6uni.  
Peso da Caixa: 7,18 kg  
Dimensões 0,225 x 0,152 x 0,327 m  
Volume: 0,011 m3



João Ramos

### PROFILE

Produced from 85% Syrah grapes sourced from vineyards located in the Setúbal Peninsula. Following careful grape sampling in the vineyards, harvest dates are set. Upon arrival at the winery, the grapes are chilled and gently pressed; the resulting must, after settling, undergoes fermentation at low temperatures (10–12°C), achieving a very slow fermentation aimed at preserving the variety's primary aromas. The individual wines are then blended. The Syrah variety contributes aromas of red fruits such as cherry and morello cherry. After blending, protein and tartaric stabilisation is carried out, followed by filtration. The final blend was completed in December 2025.

### TASTING NOTES

Pale pink in colour, this vintage is marked by fruity notes of morello cherry and cherry, characteristic of the Syrah variety. On the palate, these aromatic sensations are heightened and intense, combined with a vibrant acidity to produce a wine with a full, very mineral and fresh finish.

### ANALYSIS

ALCOHOL (%VOL.): 12,5  
TOTAL ACIDITY(G/L AT): 6.0  
PH: 3,21  
SO2: 99  
TOTAL SUGAR GLUC/FRUT. (G/L): 6,5  
ALLERGENS: Contains sulphites

VEGAN

### FOOD PAIRING

It is the ideal companion to salads and white meat dishes, and equally perfect served as an aperitif.

NUTRITIONAL DECLARATION:



### HISTORY

Serras de Azeitão Rosé has been produced since 2005.

Revised em 19/03/2026



BACALHÔA

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