

SERRAS DE AZEITÃO

ROSÉ 2021



PENÍNSULA DE SETÚBAL REGIONAL WINE



8°C - 10°C



Syrah



Clay Limestone



N/A



75cl



6x Case
Case Weight: 7,18 kg
Case (L/W/H): 0,225 x 0,153 x 0,324 m
Case Volume: 0,011 m3



Filipa Tomaz da Costa



PROFILE

Produced from the Syrah grape variety, from vineyards located in the Peninsula of Setúbal. After a careful sampling of the grape in the vineyard, the harvesting dates are marked. The grape enters the cellar, is cooled and gently pressed; The obtained wort, after being decanted, is fermented at low temperatures (10-12°C), thus achieving a very slow fermentation aiming at the preservation of the aromas of the grape varieties. Syrah contributes to the aromas of incarnate fruits like cherry. After the lots are made, there's a protein and tartaric stabilization, followed by filtration.

The final lot was made in February 2022 and was then bottled.

TASTING NOTES

With a pale pink color, Serras de Azeitão Rose presents fruity aromas prevenient from the Syrah grape variety. On the palate the aromatic sensations are intense, supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 6,25

PH: 3,20

SO₂: 94

RESIDUAL SUGAR: 5,5

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

An ideal pair for salads, poultry, or to serve as an aperitif.

PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

HISTORY

One of the most important brands of our company, Bacalhôa Wines of Portugal, was missing a rose, so we started to produce this wine as a fresh, fruity and light option since 2005.

Revised in 29/03/2022



BACALHÔA

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