

Vila Palma Rosé



<https://tinyurl.com/3p4wa6xm>



History:

The Villa Palma wine is a tribute to the beautiful village of Palmela also known by many as "Mother Land of Wine.

"The Palmela Castle, located in the Setubal Peninsula, is implemented in a sumptuous hill in Arrábida near the Sado River and not far from the Tejo River.

However due to its strategic and economic importance, the ancient village of Palmela was Romanized by a Magistrate of the Lusitania called Cornelio Palma, one of the key influencers of wine and vineyard culture in the region.

Region: Setúbal Península

Classification: Rosé Palmela D.O.

Name: Vila Palma

Grape Varieties: Castelão, Syrah and Aragonês

Alcohol Content: 12,5% vol

Vinification:

Obtained using a short pelicular maceration (8 to 12 hours), and fermented at low temperature in order to preserve all its aroma.

Temperature: 8-10°C

Serving:

Goes well with fish and seafood dishes as well as oriental and pasta dishes.

Estimated Longevity: Around 3 years

Tasting Notes:

An intense pink colour, aroma of red fruits and jam with a fruity flavor, fresh and with good structure, balanced and persistent.

Analysis: pH: 3,14 | Total Ac.: 4,99 g/l
Sugar: 0,02 g/100 ml | Kcal: 76/100ml

Capacities: 75cl