

Cá Calharás Rosé



<https://tinyurl.com/5n6mrzmn>



History:

The Cá Calharás wine brand came about as a joke, recalling the story of a well-known Portuguese saying "There's a bird that sings: Cá Calharás!", which is like saying "One day you'll drink a wine from Adega de Palmela!".

Region: Setúbal Península

Classification: Regional Wine of the Setúbal Península

Name: Cá Calharás

Grape Varieties: Castelão, Syrah and Aragonês

Alcohol Content: 12% vol

Vinification:

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

Recommended drinking temperature: 8-10°C

Serving:

Pair with Asian food, Italian food, grilled fish and seafood.

Estimated longevity: around 3 years.

Tasting note:

Pale pink colored wine, clear and bright. With a red fruit aroma and a fruity, fresh taste with good structure, balanced and persistent.

Anaýsis: pH 3,25 | Total Ac.: 5,37 g/l
Sugar: 0,45 g/100 ml | Kcal: 72/100 ml

Capacities: Box of 6 bottles x 75cl