

New Rosé Wine

Pink



https://tinyurl.com/ycx9cbmf

History:

The Novo Rosé is a very appealing light and young wine characterized by a fresh and intense aroma. Ideal to accompany a refreshing moment of the day.

Region: Setúbal Península

Classification: Regional Wine of the Setúbal Península

Name: Adega de Palmela

Grape Varietties: Castelão, Syrah and Aragonês

Alcohol Content: 12% vol



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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



NOVO ROSÉ



Serving:

As an appetizer or with grilled fish and seafood. Estimate longevity of around 3 years.

Tasting Note:

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

Analysis: pH 3,25 | Total Ac.: 5,79 g/l

Sugar: 0,3 g/100 ml | Kcal: 72/100 ml

Capacities: 75cl