

Vale dos Barris Rosé



<https://tinyurl.com/yck55mnr>



History:

Between the hills of Serra do Louro and Serra de S. Luís, the Vale dos Barris extends itself in all its plenitude. One of the natural landmarks of the region of Palmela, this valley ends its path at the hill where the Palmela castle stands imponent.

Region: Setúbal Península

Classification: Regional Wine of the Setúbal Península

Name: Vale dos Barris

Grape Varieties: Castelão, Syrah and Aragonês

Alcohol Content: 12,5% vol

Vinification:

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

Serving:

Recommended drinking temperature: 8-10°C

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

Estimated longevity of around 3 years.

Tasting Note:

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

Analysis: pH 3,14 | Total Ac.: 4,99 g/l

Sugar: 0,18 g/100 ml | Kcal: 76/100 ml

Capacities: Box of 6 bottles x 75cl