

## VINTAGE NOTES



## SÃO FILIPE ROSÉ

REGIONAL PENÍNSULA DE SETÚBAL

**GRAPE VARIETIES** Castelão (100%)

**HARVEST & WINEMAKING** Harvest in early September  
Fermentation at 14-15°C to retain all the freshness and flavours.

**WINEMAKER** Jaime Quendera

**ANALYSIS** Alcohol: 13 %  
Total Acidity: 5,6 g/l  
PH: 3,60

**TASTING NOTES & SUGGESTIONS** It presents itself as a soft, elegant and mineral wine with fruit aromas.

It accompanies grilled fish dishes, sea food and salads.

Serve at temperature between 10° - 12°C.  
Period Maximum Holds: 2 years is advised.



## PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml Bottle

EAN: 5607528001318  
ITF: 15607528001315

240 x 155 x 335 (mm)

100 caixas | 1200 x 800 x 1500 (mm) | 780 kg