



VINHO ROSÉ | ROSÉ WINE



APPELATION HARVESTED Vinho Verde DOC, Portugal 2019

### TASTING NOTES

This wine presents a light pink colour and a slight effervescence that favours the release of its fruity aroma. Aromas of cherry flower, fuchsia, and a palate dominated by wild strawberries, with hints of Bing Cherry and wild Raspberry.

RESIDUAL SUGAR PH TA ALCOHOL BY VOLUME

7g/L 3.1 6 g/dm3 (tartaric acid) 10%

### THE VINEYARDS

The fruit for Lago Rosé was manually harvested at the perfect maturation point from each of the parcels and carried immediately to the wine cellar to be processed.

## WINEMAKERS NOTES AND VINIFICATION METHOD

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The previously selected grapes were de-stemmed and slightly pressed.

The extracted juice is decanted by gravity. It was then fermented in stainless steel vats with temperature control during approximately 15 days. Before bottling the wine is filtered and stabilized

BARREL AGING GRAPE VARIETIES

None Vinhão

# FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances. Ideal to match with sushi, pasta, pizza or white meats.

## **SUSTAINABILITY**

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC) - <a href="http://www.iobc-wprs.org/ip\_ipm/IOBC\_IP\_principles.html">http://www.iobc-wprs.org/ip\_ipm/IOBC\_IP\_principles.html</a>. The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

SUGGESTED RETAIL PRICE

\$ 9.99