

SERRAS DE AZEITÃO

ROSÉ 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0
%vol



8°C - 10°C



Syrah (85%) and other varieties (15%)



Clay Limestone



N/A



75cl



6x Case
Case Weight: 7,18 kg
Case (L/W/H): 0,225 x 0,152 x 0,327 m
Case Volume: 0,011 m3



Filipa Tomaz da Costa



PROFILE

Produced from the Syrah grape variety, from vineyards located in the Peninsula of Setúbal. After a careful sampling of the grape in the vineyard, the harvesting dates are marked. The grape enters the cellar, is cooled and gently pressed; The obtained wort, after being decanted, is fermented at low temperatures (10-12°C), thus achieving a very slow fermentation aiming at the preservation of the aromas of the grape varieties. Syrah contributes to the aromas of incarnate fruits like cherry. After the lots are made, there's a protein and tartaric stabilization, followed by filtration.

TASTING NOTES

With a pale pink color, Serras de Azeitão Rose presents fruity aromas prevenient from the Syrah grape variety. On the palate the aromatic sensations are intense, supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,33

PH: 3,18

SO₂: 98

RESIDUAL SUGAR: 5,6

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

An ideal pair for salads, poultry, or to serve as an aperitif.

PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

HISTORY

One of the most important brands of our company, Bacalhôa Wines of Portugal, was missing a rose, so we started to produce this wine as a fresh, fruity and light option since 2005.

Revised in 22/03/2024



BACALHÔA

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