



CASABEL LISBOA ROSÉ 2022

CLASSIFICATION |

IG Lisboa

TYPE |

ROSE

VINTAGE |

2022

CLIMATE |

Atlantic.

VARIETIES |

Castelão (40%), Aragonez (30%) and Syrah (30%)

VINIFICATION |

Grapes are hand-picked, then slightly pressed and subject to maceration of skins during 12 hours, followed by maceration without skins under controlled temperature, 16°C, for 20 days.

BOTTLING |

After ageing 5 months in steel vats.

COLOUR |

Coloured pink.

AROMA | Very fresh and elegant aromas with predominance of red fruits (raspberries and strawberries).

TASTING NOTES |

Fresh, fruity (berries) and well balanced.

CONSUMPTION NOTES |

Long and soft finish.

DRINKING SUGGESTIONS |

To be drunk immediately or within 3 years. Excellent as aperitif also with patés, oven cooked fish and white meat. To be served at 10°-12°C.

ANALYSIS |

Alcohol content - 12%

Total acidity - 5,42 g/L tartaric acid

pH - 3,46

Sugar - 1,2 g/L

Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING

PALLETIZING STANDARD |

0,750 L

EAN bottle | 560 2507 020 618

ITF box | 1 560 2507 020 615

Nº Bottles / Case | 6

Nº Cases / Pallet | 100

Nº Rows / Pallet | 4

Nº Cases / Rows | 25

BOTTLE STOPPER |

Screwcap



AWC VIENNA
SEAL OF APPROVAL



INTERNATIONAL CHAMPIONSHIP
ROSE BEST VALUE



INTERNATIONAL CHAMPIONSHIP
ROSE BRONZE