



PENÍNSULA DE LISBOA ROSE 2023

CLASSIFICATION |

IG Lisboa

TYPE |

Rose

VINTAGE |

2023

CLIMATE |

Atlantic.

VARIETIES |

Aragonez (50%) and Syrah (50%).

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 |

Fresh and elegant.

TASTING NOTES |

Dry, fruity and well balanced, long and soft finish.

CONSUMPTION NOTES |

Long and balanced.

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 - 5,50 g/L tartaric acid
pH - 3,45
Sugar - 1,7 g/L
Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L
EAN bottle | 560 2507 020 717
ITF box | 1 560 2507 020 714
Nº Bottles / Case | 6
Nº Cases / Pallet | 100
Nº Rows / Pallet | 4
Nº Cases / Rows | 25

BOTTLE STOPPER |

Screwcap



AWC VIENNA
SEAL OF APPROVAL



FRANKFURT INTERNATIONAL
TROPHY GOLD



AWC VIENNA
SILVER