

# Rovisco Pais White Reserve

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have pozolitic and sandy soils, rich in water. With influences from Mediterranean and from the proximity of the Atlantic sea. This perfect harmony brings a great development to our noble grapes, perfectly adapted, that gives us marvellous quality wines.

**Classification:** Regional Peninsula de Setubal Wine

**Type:** White

**Varieties:** Antão Vaz 30%, Verdelho 30%, Fernão Pires 20% e Arinto 20%

**Region:** Península de Setúbal

**Soil:** Sandy Pozolitic

## Characteristics:

### Taste Note:

**Color:** Citrine / Straw

**Aroma:** Very fruity with tropical and citric notes, balanced and presenting a great harmony with wood.

**Taste:** Structured wine, elegant and fresh.

**After taste:** persistent after taste.

**Vinification:** Light skin maceration followed by alcoholic fermentation in steel vats at controlled temperature.

**Aging:** aged in wood.

**Evolution:** Keep for a maximum of 5 years.

## Analyses:

**Alcohol Content:** 13% vol.

**Total Acidity:** 5 g of tartaric acid

**pH:** 3,50

**Recommended plates:** fish and meat dishes.

**Recommended Temperature:** serve at 12-14°C

**Conservation:** Fresh place, dark, with bottle lying down.



## Bottling Details:

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Palette	Palette Weight (Kg)
750 ml	5603016004519	6 x 750 ml	4,5 Kg	8,0 Kg	15603016000532	84	672 Kg