

Fonte do Nico Ligeiro Rose

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have volcanic 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 Península de Setúbal Wine

Type: Rosé

Varieties: 100% Castelão

Region: Peninsula of Setúbal

Soil: Sandy Volcanic

Characteristics

Taste Note:

Aroma: Floral, intense aroma of red fruits.

Taste: Elegant, good structure well balanced with the acidity.

Vinification: The grapes were collected in the beginning of September.

After smashed the grapes it was made a light maceration until we have the colour that we want.

The fermentation as made in stainless steel vats at controlled temperature.

Evolution: Maintains excellent characteristics for 3 years.



Analysis:

Alcohol Content: 9,5 %Vol.

Total Acidity: 5,20 gr. of tartaric acid

pH: 3.3

Residual Sugar: 8 gr. /lt.

Recommended plates: Salads, fish, shellfish and as aperitif.

Recommended Temperature: 8-10°C

Conservation: Fresh place 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	5603016001136	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001133	100	738 Kg
750 ml	5603016001136	12 x 750 ml	9 Kg	14,76 Kg	25603016001130	50	738 Kg



COOPERATIVA AGRÍCOLA
SANTO ISIDRO DE
PEGOES
EST. 1958

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