

# Fonte do Nico 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 Peninsula de Setúbal Wine

**Type:** Rose

**Varieties:** Castelão 100%

**Region:** Peninsula of Setúbal

**Soil:** Sandy Pozolitic

## Characteristics

### Taste Note:

**Aroma:** Fruity and fresh aroma.

**Prova:** Light, soft with good structure. Pleasant and persistent after taste.

**Vinification:** Fermentation in stainless steel vats at controlled temperature.

**Aging:** None

**Evolution:** Keep in very good conditions for 5 years.

### Analysis:

**Alcohol Content:** 12.0%vol

**Acidity Total:** 5.20 gr. of tartaric acid

**pH:** 3.35

**Residual Sugar:** 4 gr /lt

**Recommended plates:** Meat, fish and cheese.

**Recommended Temperature:** 12-14°C

**Conservation:** Fresh and dark 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	5603016000542	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000549	100	740