



CASA DA TOJEIRA

ROSÉ WINES

MFS ROSÉ



Classification | Vinho de Mesa

Type | Rosé

Harvest | 2017

Vinification | The grapes are provenient from selected vineyards of the region, harvested by hand and destemmed. After defecation by cold, the must is inoculated with selected yeasts. The fermentation takes place in stainless steel vats at controlled temperature of 14-16°C.

Color | Rosé.

Scent | Fruity, with notes of red fruits.

Taste | Refreshing, medium sweet with balanced acidity.

Consumption | Now or within 1 year at na ideal temperature of 8-10°C.

Gastronomy | Accompanies fish, pasta and white meats.

Analysis Alcoholic Contents	9,5%
Total Acidity	5,9 g/L
pH	3,41
Residual Sugars	12,0 g/L

Winemaker | Filipe Ribeiro and Nuno Grosso