



CASA DA TOJEIRA

ROSÉ WINES

VINHO VERDE ROSÉ TOJEIRA



Classification | D.O.C. Vinho Verde - Premium

Type | Rosé

Harvest | 2022

Breeds | Touriga Nacional (60%), Vinhão (30%), Borraçal (10%)

Soil | Granite and schist-clay

Altitude | 250-350 m

Vinification | The grapes are harvested by hand and destemmed followed by a soft pressing in order to preserve the characteristics aromas. The must is inoculated with selected yeasts and the fermentation takes place in stainless steel vats at controlled temperature of between 14-16°C.

Color | Rosé.

Aroma | Fruity, with notes of red fruits and light floral.

Taste | Slightly sweet and fresh, with good acidity, elegant, smooth and velvety finish in the mouth.

Consumption | Now or within 2 years at an ideal temperature of 8-10°C.

Gastronomy | Accompanies seafood dishes, fish, pasta and white meats.

Analysis |

Alcohol Content	12,0%
Total Acidity	6,2 g/L
pH	3,33
Residual Sugars	8,8 g/L
Energetic Content	695Kcal/L

Logística |

EAN code / bottle	560 477 400 5633
Packaging	Caixa de 6 garrafas x 0,75 L
Weight per carton	8,30 Kg
Grouping	Europaete com 68 caixas (17 x 4
Weight per pallet	865 kg

Winemakers | Filipe Ribeiro e Nuno Grosso