## Vale da Judia Rose

Península of Setúbal, region where are located our wines, is characterized by a clime 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 Península de Setúbal Wine

Type: Rose Grapes: Castelão, Touriga Nacional and Syrah Region: Península of Setúbal Soil Type: Sandy Pozolitic

## Characteristics Taste Note:

Arome: Intense, fruity.

Taste: Refreshing and very elegant.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature.

Aging: None

**Evolution:** Maintains excellent characteristics during 3 years.

## Analysis:

Alcohol Content: 12,0 %vol Total Acidity: 5,20 g of tartaric acid pH: 3,35 Residual Sugar: 4 g/ dm3

**Recommended plates:** White meat, food whit spices and Italian pasta. **Recommended Temperature:** 12-14°C **Conservation:** Fresh and dark plsce with bottle lying down.



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	5603016003987	6 x 750 ml	4,5 Kg	7,4 Kg	15603016003984	100	740 Kg



## COOPERATIVA AGRÍCOLA SANTO ISIDRO DE PEGÕES C.R.L.

Morada: Escritórios | Armazém | Adega: Rua Pereira Caldas N.º1 2985- 158 Santo Isidro de Pegões Telefone: 265 898 860 | Fax: 265 898 865 N.º Contribuinte: 500075522

