

MONTE DASSERVAS

Escolha Rose 2019

REGION

Estremoz, Alentejo, Portugal

WINEMAKING

Luís Serrano Mira and Ricardo Constantino

VITICULTURE

Carlos Serrano Mira and Ricardo Constantino

GRAPE VARIETIES

Touriga Nacional (60%) and Syrah (40%)

CLASSIFICATION

Alentejo Regional Wine

ALCOHOL

12,5% vol.

TOTAL ACIDITY

6,7 g/l of tartaric acid

RESIDUAL SUGAR

2,5 g/l

pH

3,18

VITICULTURE

The vineyards are planted on red clay soils with underlying brown or crystalline limestone, with some schist outcrops. They thrive under a Mediterranean climate, with large thermal fluctuations and hot, dry Summers. After careful canopy management during the growing season, the grapes were hand-picked and transported to the winery in crates.

WINEMAKING

The grapes were sorted manually, destemmed. After a light skin maceration, the grapes were pressed in a pneumatic press with oxidation protection. Cold settling takes place for 48 hours and the alcoholic fermentation is carried out in controlled temperature stainless steel vats.

AGEING

After the alcoholic fermentation, the wine aged 3 months in stainless steel vats.

TASTING NOTES

Clear wine, pale pink color, aromas of cherry, strawberry, raspberry and floral notes. Well structured, fresh and fruity with lasting finish.

LONGEVITY

Consume while young.

PAIRING

Salads, pasta, pizzas, sushi and white meats. Serve at a temperature of 10-12°C.

BOTTLE SIZES

750ml

