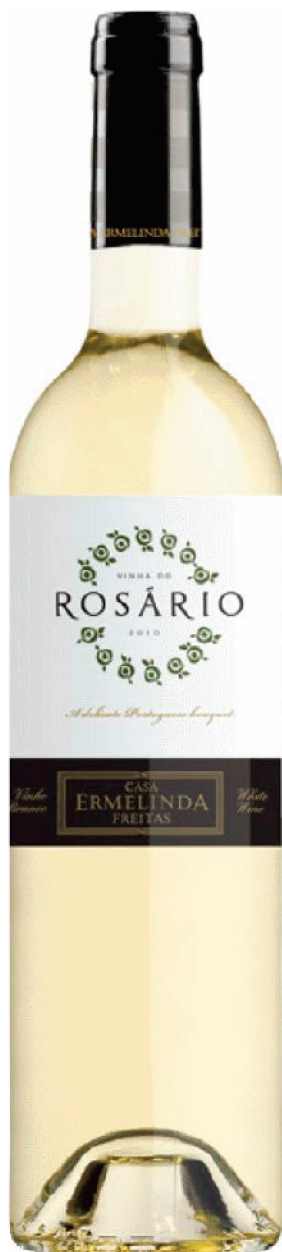




Vinha do Rosário Branco 2021

Regional Península de Setúbal



VARIETIES Fernão Pires, Arinto

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Lightly fermented in stainless steel vats, with temperature controlled between 16 and 18 °C.

RECOMMENDED STORAGE TIME 3 years

TASTING NOTES A fruity white wine with light-green tints, reminiscent of citrus and tropical fruit. Its excellent level of acidity makes this a fresh wine. Fresh, very pleasant, with a fruity end note.

ALCOHOLIC CONTENT 12.5% vol.

TOTAL ACIDITY 5.10 g tartaric acid/dm³

PH 3.50

RESIDUAL SUGAR 4.8 g/dm³

SERVING SUGGESTIONS Fish, salads, seafood

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.560 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527001118	EAN SCC Case 15608527001115
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 776 Kg	Liquid Weight 450 Kg
						L x W x H (cm) 120 x 80 x 148