



Vinha do Rosário - Merlot 2021

Regional Península de Setúbal

VARIETIES Merlot

HARVEST Mid September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 4 months in 50% French and 50% American oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES An elegant and very rich in the aromas ruby-garnet wine. Possesses notes of very ripe red fruits that match well with the vanilla and spices present from the wood. Dense in the mouth with a long and smooth finish.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 4.94 g tartaric acid/dm³

PH 3.67

RESIDUAL SUGAR 4 g/dm³

SERVING SUGGESTIONS Serve with meat, cheeses and sausages.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 246 x 163 x 318	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527001378	EAN SCC Case 15608527001375
Euro-pallet 1.20 x 0.80 m	Cases per layer 21	Layers 4	Cases per pallet 84	Bottles per pallet 504	Total Weight 700.4 Kg	Liquid Weight 378 Kg
						L x W x H (cm) 120 x 80 x 143