



Vinha do Rosário Tinto 2021

Regional Península de Setúbal



VARIETIES Castelão, Touriga Nacional, Syrah, Cabernet Sauvignon

HARVEST Late 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 French and American oak half barrels.

RECOMMENDED STORAGE TIME 5 years

TASTING NOTES A ruby-coloured wine that is concentrated, rich in good-quality tannins and very complex. With aromas reminiscent of mature red fruit, it is well matched by the wood which endows it with a touch of vanilla. A persistent, long-lasting finish.

ALCOHOLIC CONTENT 13.5% vol.

TOTAL ACIDITY 4.87 g tartaric acid/dm³

PH 3.70

RESIDUAL SUGAR 4.5 g/dm³

SERVING SUGGESTIONS Goes well with all meat dishes, cheeses and sausages.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm)		Gross Weight	Liquid Weight		Volume	EAN UNI UPC	EAN SCC Case
	232 x 153 x 330		7.560 Kg	4.50 Kg		0.750 L	5608527001101	15608527001108
Euro-pallet	Cases per layer	Layers	Cases per pallet	Bottles per pallet	Total Weight	Liquid Weight	L x W x H (cm)	
1.20 x 0.80 m	25	4	100	600	776 Kg	450 Kg	120 x 80 x 148	