

CASA DO VALLE ROSE

**PRODUCER:**

Casa do Valle, Soc. Agric., L.da

REGION:

Vinho Verde DOC

GRAPE VARIETIES:

Vinhão (90%) and Rabo-de-ovelha (10%)

SOIL:

Granitica

VINIFICATION:

Manual Harvest in 20 kg crates.

Pneumatic pressing.

Fermentation in temperature controlled stainless steel tanks.

Cold stabilisation and filtration.

ALCOHOL: 12,5%

ACIDITY: 7 g/l

RESIDUAL SUGAR: < 2 g/l - (we have a 6 gr/l version)

RECOMMENDED SERVING TEMPERATURE: 9/11° C

WINEMAKER: Luís Duarte

TASTING NOTES:

Produced exclusively with red grapes produced in Casa do Valle's property, this rosé presents a vivid pink colour, a fruity aroma with strawberry accents, it has a good balanced fruity palate which is light, fresh with some residual sweetness and full of charm.

RECOMMENDATIONS:

This wine is perfect as an aperitif or throughout a meal, especially with grilled fish, game, salad, light dishes of meat and even sweet deserts. Due to its freshness, it is particularly pleasant in a relaxed and informal ambience.

Wine Enthusiast (U.S.A.) - 86 (0-100) «Best Buy»