

BRAND

Plainas

TECHNICAL INFO

Rosé Espadeiro 2023

CONTACT

geral@casasantaeulalia.pt



PLAINAS ROSÉ ESPADEIRO 2023

GRAPE VARIETIES: Espadeiro

REGION: Verdes

PORTUGUESE CLASSIFICATION: DOC PRODUCTION: +/- 40.000 Bottles BOTTLING DATE: December 2023 CLIMATE: Mediterranean SOIL: Granitic

WINEGROWER / WINEMAKER: Francisco Marques Leandro

Harvest is made by hand, in 20 kg boxes, with full destemming and slight pressing. The alcoholic fermentation occurs in stainless steel vats, at low temperature.

Tasting notes:

It has a salmon color, light and fresh mouth, showing a live and crispy acidity and it is marked by its red berries aroma.

Gastronomy:

Recommended as an appetizer as well as a complement for fish, seafood and cold meat dishes. Will be served at 8 e 10°C.

INFORMATION Alcool vol – 11.5% Total acidity (tartari acid) - 6.9 pH - 3.24Producer – CSE Sociedade Agrícola Lda BOTTLE Type – Bordalaise Capacity - 750 ml Dimensions – 7 / 32 cm Weight - 1.22Kg Ean bar code-560 0844822134 Cork **BOX** 6 bottles / Vertically Dimensions- 26.5 x 18,0 x 33,6 cm Weight - 7,32 Kg Ean bar code - 15600844821131 Material - Carton Euro palette (0,80 x 1,20 mts.) Numb of layers – 4 / boxes – 25 Weight - 732kg