



PLANSEL

2019

750ML



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|--------------------------|---|-------------------------|----------|
| Classification | Vinho Regional Alentejano | | |
| Type | Rose Wine | | |
| Grape Variety | 60% Aragonez and 40% Castelão | | |
| Soil Type | Residual granite and metamorphic sedimentary soils | | |
| Annual Production | 5.000 bottles | | |
| Tasting | Bright rose colored, fresh wine with aromas of strawberry and melon. The freshness and pleasant acidity fit perfectly together for an aperitive on the terrace in the summer, or a light meal like salad, soup or fish. | | |
| Vinification | After the harvest the grapes are separated and pressed. After destemming and crushing, the grapes are chilled to 5°C and subject to a cold maceration for 24 hours. Afterwards are the cleaned musts with pure yeasts in stainless steel tanks at a temperature of 14°C until it is cold stabilized. Maturation at a temperature of 8°C in stainless steel tanks until the bottling with membrane filtration. | | |
| Ageing Potential | Consume immediately | | |
| Alcohol | 11.5% | | |
| Total Acidity | 6 g/l | Volatile Acidity | 0.31 g/l |
| Residual Sugar | 4.9 g/l | PH | 3.27 |