



Adega de
Azueira



VIRA.ME

IG LISBOA • rose sparkling wine

CLASSIFICATION: IG Lisboa

COUNTRY: Portugal

TYPE: Rose

CLIMATE: Temperate Mediterranean under the influence of the cool Atlantic breezes.

GRAPE VARIETIES: Caladoc, Castelão e Syrah

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

Cooled wort at 15°C and vacuum filtered with perlites. Fermentation is done with active dry active dry yeasts, and the temperature is controlled between 16° and 18°C.

SERVING SUGGESTION

Pasta, salads, and pizza.

We recommend serving at a temperature of 6°-8°C.

TASTING NOTES

With a soft and clear pink color, very fruity and fresh.

This wine presents a good minerality, good acidity and persistence.

SUMMARY ANALYSIS

ALCOHOL
10,5% vol

TOTAL ACIDITY
6,2g/L

VOLATILE ACIDITY
0,32 g/L

SO TOTAL
140 mg/L

PH
3,38

CAPACITY
750ml

ADDITIONAL INFORMATION

- Contains sulfites.
- Forbidden sale to people under 18 years old.
- Drink in moderation, alcohol consumption is not advisable for pregnant women and children.

STORAGE CONDITIONS

Temperature between 16°-18°C • moderate humidity • Minimal exposure to light.

Transportation must be done with the bottles vertically, with the least possible agitation and well packaged.

PACKING TYPE: Bottle bordalesa elite

CAPACITY: 750 ml

LOGISTICS DATA



BOTTLE
750 ml



BOX
6x 750 ml



PALLET 0,80 x 1,20m
5Fx25 • 125 Boxes



CONTAINER 20"

