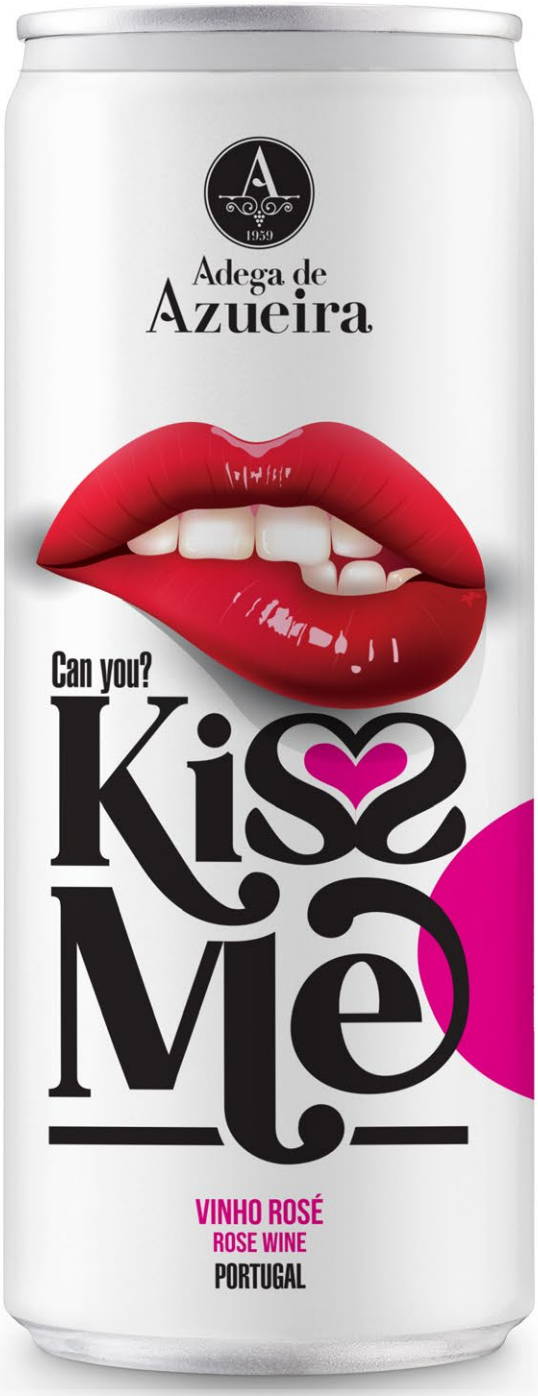
Adega de Azueira

CAN YOU? KISS ME

IG LISBOA • rose



CLASSIFICATION: IG Lisboa
COUNTRY: Portugal
TYPE: Rose
CLIMATE: Temperate Mediterranean under the influence of the cool Atlantic breezes.
GRAPE VARIETIES: Caladoc, Castelão and 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

On your terrace, in the restaurant, wherever you are... This rosé, great on its own, will be also the perfect pairing for pasta, salads or pizza.
We recommend serving at a temperature of 6°-7°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	TOTAL ACIDITY	VOLATILE ACIDITY
10,5% vol	6,2 g/L	0,32 g/L
SO TOTAL	**PH**	**CAPACITY**
140 mg/L	3,38	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: Aluminium Slim Can

LOGISTICS DATA

CAN	BOX	PALLET 0,80 x1,20m	CONTAINER 20"
250 ml	**24x** 250 ml	13Fx11 • **143** Boxes	----

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