



JP Azeitão

Rosé



13,0
%vol

8-10 °C



With a pale pink color, JP Azeitão Rosé presents fruity aromas prevalent from the grape Syrah.



On the palate the aromatic sensations are intense supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.



An ideal pair for salads, poultry, or to serve as an aperitif.



JP AZEITÃO ROSÉ

DENOMINATION: Regional Península de Setúbal
GRAPE VARIETIES: Syrah (85%) and other varieties (15%)
AGEING: N/A
WINEMAKER: Filipa Tomaz da Costa
SOIL TYPE: Clay-Limestone
FIRST HARVEST: 2005



HISTORY:

One of the most important brands of our company, Bacalhôa Wines of Portugal, was missing a rose! We offer this wine as a fresh, fruity and light option.

PROFILE:

Produced from the Syrah grape variety (85%) from vineyards located in the Setúbal Peninsula. After a careful sampling of the grape in the vines, the harvest dates are schedule. The grape enters the cellar, it is cooled and gently pressed; the obtained must, after defecation, ferments at low temperatures (10-12°C) achieving a very slow fermentation aiming to the preservation of the primary aromas of the grape variety. The various wines are then mixed. Syrah contributes to aromas of red fruits like cherry. After blending, the protein and tartaric stabilization is followed by filtration.

ANALYSES:

Alcohol (%vol.): 13,0

PH: 3,25

Residual Sugar (g/l): 5,0

Total Acidity (g/l AT): 5,5

Total SO₂ (mg/l): 100

Serving temperature: 8-10°C

TASTING NOTES:

With a pale pink color, JP Azeitão Rosé presents fruity aromas prevenient from the grape Syrah. On the palate the aromatic sensations are intense supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.

GASTRONOMY:

An ideal pair for salads, poultry, or to serve as an aperitif.

PRIZES: