

VILLA ROSA

Colheita Seleccionada 2019

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: White wine

GRAPE VARIETIES: 40% Bical, 40% Maria-Gomes and 20% Arinto.

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: Defined lemon colour with slight green tones.

FLAVOUR: A young fruity wine with predominant notes of white pulp fruit, citrus fruit and tropical nuances.

TASTE: Fruity, fresh, harmonious with a remarkable finish.

WINEMAKING PROCESS: Total destemming, soft pressing and alcoholic fermentation at 16°C.

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: Ideal with pasta, boiled or grilled fish, shellfish, grilled white meat and soft cheeses or during leisure times. Drink at 8°C

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.30%

Total acidity: 5.6 g/l

Total sugars: 3.5 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (m) (L x W x H)	Volume of the case (m3)	Gross weight of the case (Kg)	ITF-14 code of the case	Number of cases per pallet	G. weight of the pallet (Kg)	Height of the pallet (m)
750	5601271032049	6	0.235 x 0.156 x	0.0118	7.50	65601271032041	25 x 4 = 100	775	1.45

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.