

# Arieno

## TYPE AND APPELLATION

EN

Rosé  
Regional Leve Lisboa

## GRAPE VARIETIES

Aragonês and Castelão

## WINEMAKERS

Lisete Lucas and José Neiva Correia

## WINEMAKING

Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

## TASTING NOTES

With a bright and very appealing color. The wine presents a raspberry aroma and flavour.

The wine has a very elegant balance between acidity / sugar / alcohol. Ends with some persistence and youth.

## ALCOHOL

9.5% vol.

## VOLATILE ACIDITY

0.26 g/L

## pH

3.28

## TOTAL SO<sub>2</sub>

< 120 mg/L

## TOTAL ACIDITY

5.6 g/L

## CAPACITY

750 ml

## CONSUMER TIPS

The wine goes well with all fish dishes and seafood. It can also be served as an appetizer due to its aromatic character.

Should be served at a temperature between  $\pm 8^{\circ}\text{C}$ .

## ADDITIONAL INFORMATION

As it contains SO<sub>2</sub> it should not be consumed by people who react to this compound and under the age of 18 years old.

It should be kept in a cool, dry place protected from light.

	MEASURES (cm)	WEIGHT (Kg)	UNITS
<b>BOX</b>	234x157x333	7.2	6
<b>PALLET</b>	1200x800x1480	740	600



ADEGA COOPERATIVA DE  
SÃO MAMEDE DA VENTOSA

