

ARIENO

WINE DATA SHEET

Country | Portugal
Region | Lisbon
Climate | Atlantic
Soils | Limestones, Paraglidiers and Sandstones

Type | Rosé
Vintage | 2017
Classification | Regional Lisboa
Grape Varieties | Caladoc, Aragonez

Winemaking | Total destemming and crushing. Pressing and static decanting. Fermentation in stainless-steel vats with controlled temperature of 17°C.

Tasting Notes | Bright pink colour. Very fresh and fruity, reminding lily and cherry. Very refreshing in the mouth, lively and fruity, with notes of cherry and pomegranate.

Food Pairing & Service | Very versatile, alone or with cold starters, seafood or cooked fishes.

It should be served at a temperature of 10°C.

Store it in a cold, dry place and protected from light.

Allergens | Contains sulphites.

Alcohol Content | 9,5% vol.

Volatile Acidity | 0,32 g/L

Total Acidity | 6,72 g/L

pH | 3,14

SO₂ | < 120 mg/L

Capacity | 750 ml

Winemaker | Rui Vieira

Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	235x155x335	7,2	6
Pallet	1200x800x1480	740	600



Adega São Mamede

Avenida 10 de Junho, n.º 8 | Arneiros | 2656-831 Torres Vedras

GPS coordinates | 39.057457 -9.323288

T. +351 261 951 182 | F. +351 261 951 598

E. geral@adegasaomamede.pt | W. www.adegasaomamede.pt