



**ROMÃ**



**SERRAS**  
DO ALENTEJO  
WINEMAKER

## **ROMÃ**

### **ROSE WINE PRIVATE SELECTION ALENTEJO**

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*Production/Bottled: João Gomes*

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*Vinification: After a carefull and monitored maturation, the selected grapes are harvested by hand to small boxes, stalked and macerated on cold for 6 hours, followed by pressing, decantation and fermentation at 10°C in small stainless steel vats for 20 days in order to enhance the whole avour of the grape used. It stages 3 months in the bottle.*

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*Tasting Notes: Pomegranate color. Elegant aroma with red fruit notes. Soft and balanced with silky and persistent nish.*

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*Gastronomy: Excelent with entrees, salads, pasta and sh dishes.*

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*Grapes: Aragonez, Trincadeira.*

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*Alchool: 14,97%*

*pH: 3,55*

*Total Acidity: 4,6 g/L*

*Reducing Sugars: 0,7 g/L*

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*Temperature: 8°C - 10°C*

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*Enologist: Winelords*

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