



ROMÃ



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ROSE WINE PRIVATE SELECTION ALENTEJO

Production/Bottled: João Gomes

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.

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

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

Grapes: Aragonez, Trincadeira.

Alchool: 14,2%

pH: 3,62

Total Acidity: 4,1 g/L

Reducing Sugars: 0,5 g/L

Temperature: 8°C - 10°C

Enologist: Winelords

Monte das Serras, Ap. 62

7200-085 Corval, Reguengos de Monsaraz

t: +351 919 740 614 · e: geral@serrasdoalentejo.pt