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ROMÃ



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ROSE WINE PRIVATE SELECTION ALENTEJO

Production/Bottled: João Gomes

Vinification: After a careful and monitored maturation, the selected grapes are handpicked into 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 overall flavour of the grapes used. It stages for 3 months in the bottle.

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

Gastronomy: Excellent with entrees, salads, pasta and fish dishes.

Grapes: Aragonez, Moreto.

Alcohol: 13,5%

pH: 3.47

Total Acidity: 4,6 g/L

Reducing Sugars: 0.5 g/L

Temperature: 8°C – 10°C

Enologist: Navarros Winemakers

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