



PRAIA VINHO VERDE ROSE



Producer	Aveleda
Region/Origin	DOC Vinho Verde
Country	Portugal
Vintage	NV
Grape Varieties	Vinhão, red Azal and Borraçal
Soil	Granitical and sandy
Average Production	80hl/ha
Alcohol Volume	9.5% Vol.
Total Acidity	6.5 g/l
Residual Sugar	15 g/l
Conservation	Up to 3 years after bottling date
Winemaker	Susete Rodrigues
Wine Consultant	Valérie Lavigne

Vinification: The grapes coming from selected producers in the Vinho Verde Region are pressed at low pressures. The must is then clarified, following the alcoholic fermentation at controlled temperatures. Before bottling, the wine is filtered and cold stabilized.

Tasting Notes: the wine resents a fresh pink color and a clear appearance. The fruity style is enhanced by notes of raspberries and strawberries. It is well balanced on the palate presenting a crispy acidity that shows the wine great freshness. The after-taste is harmonious, showing a soft persistence.

Recommendations: Praia Rose is ideal as an appetizer and served with typical Italian recipes, light salads or starters. For its freshness, it is particularly pleasant in a relaxed and informal atmosphere. Advised temperature for tasting between 46-50°F

Closure: Screw Cap