

CASA DO CANTO

Casa do Canto Reserva Rosé 2021

Denomination: D.O.C.

Region: Bairrada

Grape varieties: 50% Baga + 50% Touriga Nacional

Wine type: Pink

Harvest year: 2021

Optional mention: Reserva

Quantity produced: 3.400 Bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade.

Appearance: Crystalline

Colour: Salmon pink

Aroma: Presence of red fruits, with citric nuances, quite fresh.

Taste: Alive and fresh, intense and balancing lightness and freshness with an elegant finish.

Winemaking: Total destemming, soft pneumatic pressing with alcoholic fermentation at 16°C.

Maturation: Minimum of 6 months maturation in bottle.

Wine longevity: 24 to 36 months.

Food pairing: Excellent accompaniment for dishes based on fish, seafood and pasta as well as white meats.

Consumption temperature: 8°C

Storage: Horizontal position to preserve its characteristics

ANALYSES:

Alcohol: 12,5% Vol.

pH: 3,10

Total acidity: 6,3 g/L

Residual sugar: 2 g/L

