

# CASA DO CANTO

## Casa do Canto Colheita Seleccionada Rosé 2023

**Denomination:** D.O.C.

**Region:** Bairrada

**Grape varieties:** 50% Baga + 50% Touriga Nacional

**Wine type:** Pink

**Harvest year:** 2023

**Optional mention:** Colheita Seleccionada

**Quantity produced:** 6.500 Bottles

**Capacity:** 750 ml

**Winemaker:** Pedro Guilherme Andrade.

**Appearance:** Crystalline

**Colour:** Pink

**Aroma:** Fruity, young, with presence of red fruits.

**Taste:** Fruity, fresh, harmonious and quiet balanced.

**Winemaking:** Total destemming, soft pneumatic pressing with alcoholic fermentation at 15°C

**Maturation:** Minimum of 2 months maturation in bottle.

**Wine longevity:** 18 to 24 months.

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

**Consumption temperature:** 6°C

**Storage:** Horizontal position to preserve its characteristics

### ANALYSES:

Alcohol: 13 % Vol.

pH: 3,37

Total acidity: 5,69 g/L

Residual sugar: 1,5 g/L

Energy: 100 cm<sup>3</sup> (313kJ/75Kcal)

