



CASA JOSÉ PEDRO
TRÁS-OS-MONTES · PORTUGAL

CASA JOSÉ PEDRO VALPAÇOS ROSÉ DOC 2022

Grape Varieties: Tinta Roriz and Touriga Nacional

Alcohol content: 14%

Serving Temperature: 8-10°C

Characteristics:

This Rosé Wine presents itself with a delicate pale pink color that conveys freshness and elegance. On the nose, it exudes a fresh and inviting aroma of strawberry, red currant, and a delicate floral touch, which evokes spring and nature. On the palate, its round and smooth texture is notable, with a freshness that provides a pleasant sensation in the mouth. With a medium body, this Rosé Wine is balanced and harmonious, and the finish is lively, with a persistent flavor in the mouth.

We recommend serving it well chilled and enjoying its freshness and delicacy. Perfect to accompany a light meal or as an aperitif.

Wine-making Process:

The grapes are destemmed and then undergo a slight pressing. The resulting must is then subjected to static decantation at a temperature of 10°C for 24 hours. Fermentation then takes place in stainless steel tanks at a temperature of 14°C. The wine aging process is carried out in stainless steel tanks.

Box Size: 224*151*327mm

Quantity: 6*750ml

Gross Weight: 7.25kg



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