



# ADEGA DE CARVOEIRA

<b>BRAND</b>	Encosta do Moinho
<b>DESIGNATION</b>	Rosé Wine
<b>VINIFICATION</b>	Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly and drainage. Thermal shock at 14°C and filtration. Use of selected yeast, with controlled fermentation at 16°C.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	<p>A salmon-coloured, with red nuances, slightly floral and elegant aroma of wild fruits, with fresh, persistently enough aftertaste. Better enjoyed at a temperature between 10°C and 12°C.</p> <p>It is recommended to pair with a snack, lightly cooked fish and meat dishes. It also be simply served as an aperitif or a refreshing drink.</p>
<b>PYSICOCHEMICAL ANALYSIS</b>	
<b>ALCOHOLIC STRENGTH</b>	9,5% vol.
<b>TOTAL ACIDITY</b>	5,2 g/L (tartaric acid)
<b>pH</b>	3,07
<b>RESIDUAL SUGAR</b>	8,1 g/L
<b>PRESENTATION</b>	
<b>BOTTLE</b>	Burgundy
<b>CAPACITY</b>	1L
<b>PACKAGING</b>	12 un.
<b>PACKAGING WEIGHT</b>	17,020 Kg
<b>PACKAGING DIMENSIONS</b>	341x257x308 mm
<b>EUROPALLET</b>	40 (10 x 4) (12 un.)



## ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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