



Winemaker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units
BAR CODE: 750ml – 5600287072315

HERDADE BARRANCO DO VALE ROSÉ CASTELÃO RESERVA 2023



TASTING NOTE:

COLOR: Pale Rose.
Single-varietal Castelão grape from vines over 20 years old.
Very fresh, with notes of blackcurrant, strawberry, and some rockrose. A complex wine with vibrant and refreshing acidity.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Very gentle pressing to prevent skin maceration. Static decantation at 5°C for 48 hours. Vinification at a controlled temperature of 12°C for 3 weeks, followed by 12 months of aging on fine lees for greater unctuousness and complexity.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a cool place (between 10 and 15°C) and without oscillating or vibrating.

SERVICE
TEMPERATURE:
Should be served at 8-10°C

RECOMENDATIONS:
It goes well with salads, seafood, grilled meats or simply as an appetizer.

Type:	Rose Wine
Grape Variety:	Castelão
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2023

Alcohol Content:	13 %
Total Acidity:	5,63 g/L
Volatile Acidity:	0,26 g/L
Residual Sugar:	0,6 g/L
pH:	3,32