

Artefacto Rosé

TRINCADEIRA | ARAGONEZ | CABERNET SAUVIGNON

Winemaking process

The bunches of grapes were carefully picked and sorted by hand in the winery. They were gently pressed in a pneumatic press and the juice was left for 48 hours at low temperatures to decant. It was then racked off its lees and inoculated with selected yeasts.

Fermentation took place in stainless steel vats at a controlled temperature.

Analysis

Alcohol: 12.5%

Total acidity: 5.3 g/L

Volatile acidity: 0.29 g/L

Ph: 3.37

Total Sugar (Fructose+Glucose): 1.4 g/L

Tasting notes

Bright, pale salmon color. Almost neutral on the nose, with an attractive mineral freshness and delicate grape-fruit notes. The palate shows medium body, hints of white, plum skin, with a crisp acidity. Incisive and persistent finish.

SUGGESTED FOLLOW-UP:



This is a very versatile wine that goes well with appetizers, seafood and fish (grilled or baked). It is also a good accompaniment to salads and spicy pasta dishes.

