

# SEASIDE CELLARS ROSÉ

## VINHO VERDE DOC

**Country:** Portugal

**Region:** Vinho Verde

**Soil:** Granite and sandy

**Climate:** Mild with Atlantic influence

**Type:** Rosé Medium - Dry

**Denomination:** Vinho Verde DOC

**Winemaker:** José Antas Oliveira

**Grape varieties:** 40 % Vinhão, 30 % Borraçal, 30 % Espadeiro

### Physical and chemical analysis

**Alcohol by vol:** 11 % vol.

**Fixed acidity:** 5.2 g/dm<sup>3</sup>

**Volatile acidity:** 0.2 g/dm<sup>3</sup>

**Total sugar:** 10 g/dm<sup>3</sup>

### Winemaking

This wine result of the most prestigious red varieties in Vinho Verde Region: Vinhão, Borraçal and Espadeiro. The vineyards have an average of 25 years old and are mostly in simple cord. The vinification starts with a smooth and cold maceration, where the free drain juice is fermented with selected yeasts and controlled temperature (17°C). Afterwards the wine is kept in tanks, then stabilized and bottled.

### Wine description

It has a light pink color with a red fruit aroma, soft and balanced, with a slight *pétillant*. It is a versatile wine, ideal for moments of celebration. Enjoy it with pleasure in the company of all who are in love with life!

### Food pairing

Excellent to be consumed by itself or as an appetizer. Perfectly with light and healthy meals, such as salads, Asian food based on vegetables and white meats. It also pairs with slightly sweet desserts based on red fruits. Should be served between 6 and 8 °C / 43 and 46 °F.

