



**MONTEDASSERVAS**

**Escolha Rose**

**SKU: 2454**

REGION	Estremoz . Alentejo . Portugal
OENOLOGY	Luís Mira Tiago Garcia Ricardo Constantino
GRAPE GROWING	Carlos Mira Ricardo Constantino
GRAPE VARIETIES	Touriga Nacional (50%) Syrah (50%)
CLASSIFICATION	Alentejo Regional Wine
ALCOHOL	14% Vol.
TOTAL ACIDITY	5.5 g/l of tartaric acid
RESIDUAL SUGAR	3 g/l
pH	3.46

#### **GRAPE GROWING**

Vineyards located in red soils owing to the brown or crystalline limestone, with red schist layers, benefiting from a Mediterranean climate with high thermal amplitudes and hot, dry summers. After the necessary care during the growing cycle, the grapes were harvested manually and transported to the cellar in small boxes.

#### **WINEMAKING**

After destalking and selection on the filtering table, the grapes are pressed with protection from oxidation, in which there is light contact with the skin, followed by static decantation for 48 hours and alcoholic fermentation in controlled-temperature stainless steel vats.

#### **TASTING NOTES**

Clear, salmon-coloured wine, with cherry, raspberry and strawberry aromas, surrounded by floral hints. Well structured, fresh and elegant with a lasting finish.

#### **LONGEVITY**

Consume while young.

#### **RECOMMENDED WITH**

Salads, pasta, pizzas, sushi and white meats.  
Serve at a temperature of 10-12° C.

