



TERRA SILVESTRE ROSÉ

IGP TEJO 2019

Produced from the grapes Castelão (100%), created in our vineyards in Aveiras de Cima, Tejo Region, Portugal.

Stainless steel vat with a short skin contact period with controlled temperature between 15 and 17°C. Cold stabilization. Minimum of 3 months stage in the bottle.

Palid rose color, intense fruity aroma, fresh and smooth taste.

Aperitifs, light meals, pasta, cold meat, fish and seafood.

Serve at 10-12°C.

Analytical Control

Alcohol Vol. (%)	12
Total Acidity (g/L)	4.23
Volatile Acidity (g/L)	0.48
Density at 20°C (g/L)	0.9920
Total Dry Extract (mg/L)	23.5
Total Sulfur Dioxide (mg/L)	154
Free Sulfur Dioxide (mg/L)	36
Residual Sugars (g/L)	2.2
pH (20 to 25°C)	3.44