

BATHOREU ROSÉ IGP TEJO 2021



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. (%)	12.76
Total Acidity (g/L)	5.24
Volatile Acidity (g/L)	0.35
Density at 20°C (g/L)	0.9913
Total Dry Extract (mg/L)	25.3
Total Sulfur Dioxide (mg/L)	114
Free Sulfur Dioxide (mg/L)	26
Residual Sugars (g/L)	2.8
pH (20 to 25°C)	3.18