

Brand		Falatório
Type		Rosé
Country.Region		Portugal / Lisboa
Year		2023

Grape Varieties	Tinta Miúda e Camarate
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Soil Vineyards	Clay-Limestone
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#### Winemaking

Hand harvest, the grapes are destemmed and crushed on arrival at the winery and pressed after about 3 hours of maceration in the press. The must is cooled down to 8°C and static decanted for 2 days. After separating the lees, fermentation begins and takes place for around 3 weeks at 12-14°C. It ages in a cement tank on fine lees for 6 months before being bottled.

Alcohol	12,5% vol
Total acidity	6,30g/L
pH	3,12

#### Wine Tasting Notes

Colour: Rose petal

Aroma: Forest fruits, blackberry, delicate aroma

Flavour: Good acidity with a certain dryness.

The notes of the nose are confirmed in the mouth

#### Food Pairing

White meat and Mediterranean food

Wine capacity	750ml
Nº of Bottles	3.500grf
Stopper	Cork



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