



RIBAFREIXO

WINES

MAGNUM BOTTLE (1500ML) PATO FRIO CASHMERE ROSÉ 2016

TOURIGA NACIONAL

**Country**

Portugal

Region

Alentejo

Sub-region

Vidigueira

Classification

Alentejo Regional Wine

Climate

Vidigueira microclimate. Mediterranean climate with strong atlanticity as well as a continental influence in Spring-Summer.

Soil Type

Schist

Production

1.000 bottles

Winemaker

Paulo Laureano

Vinification

The grapes were picked exclusively to design this rosé and, without crushing or destemming, they were placed directly in a vacuum press to ensure properly controlled colour extraction, preventing the presence of any unwanted bitter components. After being subjected to mild pressure, the extracted mash (only 550 ml for each kilogramme of grapes) is salmon-coloured to pink and, after meticulous fermentation, produces a wine that is particularly noticeable for its fresh and youthful aromas.

Bottling

Temperature controlled, semi-automatic filling.

ABV

12,5%

Total sugars

2,2 g/dm³

Total acidity

6 g/dm³ (Tartaric Ac)

Volatile acidity

0,35 g/dm³ (Acetic Ac)

ph

3,19

Colour

Cashmere

Consumption and Storage Conditions

2-3 months after bottling and up to 4 years shelf life. Store in dark, fresh and dry conditions.

Nose

A mix of leechies and ripe gooseberries.

Palate and Food Pairing

Smooth in the mouth, with exuberant freshness and mineral notes. Perfect with sushi, sashimi, seafood or simply taken by the pool side.

Recommended
serving
temperature

10°C

Logistic data	Bottle	Case/4
Unit (btl)	1	4
Volume (ml)	1500	---
Gross weight (Kg)	2,22	9,22
Weight w/o liquid(Kg)	0,72	---
Height(cm)	33,2	33,4
Width (cm)	9,8	20
Length(cm)	33,2	20
Diameter Ø (cm)	9,4	---
Cases per Euro pallet	---	60
Cases per US pallet	---	---

Barcode EAN	5600291427262
Barcode ITF (cases of 4)	65600291427264
Type of cork	Natural
Cork weight	6 gr

Contains Sulphites

