

MATEUS

MATEUS ROSÉ ARAGONÊS 2013

TYPE: Still COLOUR: Rosé TONE: Salmon

DESIGNATION OF ORIGIN: Wine with indication of harvest year and grape variety

COUNTRY OF ORIGIN: Portugal

THE WINE

Mateus Rosé Aragonês is a light, fresh and youthful wine, pleasant to drink at any time of the day.

TASTING NOTES

Mateus Rosé Aragonês 2013 has an attractive rosé salmon colour, and is characterised by a fresh and floral aroma with jasmine and strawberry notes. The palate is light, with a good balance between acidity and sweetness; the body is smooth yet lively and rich in red fruits.

WINEMAKER: Miguel Pessanha

VARIETIES: Aragonês

WINEMAKING

The grapes were softly crushed and pressed, allowing the extraction and selection of a slightly pink coloured must, which is then followed by the alcoholic fermentation in stainless steel vats at a controlled temperature of 14°C-16°C.

STORE

Mateus Rosé Aragonês 2013 should be consumed young, ideally in the year after harvest and should be stored in a dry and cool place, sheltered from light.

SERVE

Serve between 8°C-10°C.

ENJOY

Mateus Rosé Aragonês 2013 is ideal as an aperitif, to accompany any emotion or refreshing moment in the day. Its characteristics make it an excellent accompaniment to light meals, fish, white meat, barbecues or salads.

TECHNICAL DETAILS

Alcohol: 10,5% | Total Acidity: 5,7 g/l (tartaric acid) | Sugar: 30 g/l | pH: 3,05

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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