



CAVES DO CASALINHO, S.A.

Caves do Casalinho, S.A.
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CASALINHO ROSÉ WINE

Type of wine

Rosé

Producer

Caves do Casalinho, S.A.

Grape varieties

60 % Rufete, 20% Marufo, 20% Mourisco

Origin

The birth place of *CASALINHO* Rosé is that of a climatically privileged region, close to the great Douro River (superior south bank) where the best Portuguese Rosé is produced.

TASTING NOTES

CASALINHO Rosé reveals an attractive pink color, with clean fresh aroma. Light, elegant, medium sweet wine, with some crispy, enhancing the floral and fruity notes of the grapes.

WINEMAKING

After achieving the ideal ripeness, the grapes are destemmed and softly crushed before pressing. *CASALINHO* Rosé is made exclusively with must resulting from the very first soft pressing. This high quality juice, is then protected from oxidation and racked when the clarity is the desired for fermentation.

The fermentation takes place in stainless steel vats, at low temperature (between 14°C and 16°C) for about 15 -20 days.

TECHNICAL DETAILS

Alcohol (v/v) – 11 %
Volatile acidity – 0,27 g/L
Total acidity – 6 g/L (tartaric acid)
pH – 3,3
Residual sugar – 8 g/L

FOOD SUGGESTIONS

A wine for all occasions. Goes well with several dishes, especially with starters, pâtés, cold meats and white meat. It should be served well chilled.

