

CONVÉS ROSE 2022



TERROIR: The Vidigueira sub-region is protected to the north by the Serra do Mendro. This natural barrier from the cool Atlantic winds gives rise to daily high thermal amplitudes providing ideal conditions for a balanced ripening of grapes. The combination of this local Mediterranean climate and predominantly schist soils, results in the production of quality wines. Herdade da Lisboa, located in the heart of this sub-region, is situated between Ribeira de Selminhos to the East, and Ribeira do Freixo, to the West, where and even richer soil abounds. This results in the perfect combination of unique conditions for the production of elegant and fresh wines, marked by minerality, for the whites, and by purity of the fruit and longevity of the reds.

VARIETIES: 50% Touriga Nacional, 50% Aragonez.

HARVEST: Manual harvest during the morning for 12kg boxes.

VINIFICATION: Destemming and light crushing, followed by thermal shock to 10°C through mass exchanger. Cold pre-fermentative maceration for 48 hours. Fermentation of each grape variety individually in stainless steel vats with controlled temperature.

TASTING NOTES: Open salmon color. In the aroma the floral notes and red fruits stand out. The mouth is rich in fresh fruit, balanced acidity and pleasant finish.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Fish and seafood dishes, salads. Asian food or as an aperitif.

CAPACITY: 75cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,5
Total acidity (g/L): 5,7
pH: 3,2
Residual Sugar (g/L): 0,5

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg;
Pallet - 25 boxes x 4 rows
Weight - 910 kg
Dimension (mm)
A: 1600; C: 1200; L: 800

HERDADE DA LISBOA
VIDIGUEIRA

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