

AM
Adega de Monção

Muralhas de Monção

ROSE VINHO VERDE



GRAPE VARIETY: ALVARELHÃO, PEDRAL AND VINHÃO GRAPES.

ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: ROSÉ/PINK

AROMA: MAINLY FRUITY CHARACTER WITH EMPHASIS TO WILD BERRY AROMAS.

FLAVOUR: FRUITY, WELL-BALANCED, STEADY SMOOTH AND SLIGHTLY SWEET.

VINIFICATION TECHNOLOGY

SELECTION OF THE GRAPES. MUST-DROP EXTRACTION.

DECANTATION (24 HOURS AT 14°C). CONTROLLED

FERMENTATION BETWEEN 16-18°C. RACKING/SOUTIRAGE.

PRIMARY FILTRATION. STORAGE. COLD STABILISATION BY

CONTACT METHOD. SOIL FILTRATION. FINAL FILTRATION

THROUGH MEMBRANES. BOTTLING.

ALCOHOLIC CONTENT: 11,5% VOL.

BOTTLE BEHAVIOUR / ADDITIVES

CAN BE KEPT BOTTLED FOR TWO YEARS WITHOUT LOSING ITS QUALITIES. IT CONTAINS SULPHITES.

SUGGESTIONS

IT'S AN EXCELLENT OPTION AS AN APERITIF OR TO ACCOMPANY SEAFOOD AND FISH DISHES.

IT SHOULD BE DRUNK YOUNG AT AN 8°C TEMPERATURE.