

Monte da Peceguina

Tasting Notes

Country of Origin . Portugal

Region . Alentejo / Albernoa

Appelation. Vinho Regional Alentejano

Category . Rosé | Vintage . 2019

Grapes . Touriga Nacional 40%, Baga 25%, Trincadeira 20%, Tinta Miúda 15%

Vineyard Area . 75 Acres | Soil Type . Schist based soil

Vinification

Manual harvesting in the early hours of the day for boxes of 12 kg. After sorting and selection, the grapes were stalked and gently pressed. Fermentation at low temperatures in stainless steel tanks and partial fermentation in used French oak barrels of 500L.

Tasting Notes

Of a pale pink hue the 2019 harvest of Monte da Peceguina rosé has a very fresh profile where red berries note are highlighted, as well as floral nuances and a very subtle barrel note. On the mouth balance reigns, the red fruits notes come out as well as a very present acidity. It finishes dry and persistent. A highly gastronomic Peceguina Rosé, in similarity to previous editions.

Bottling . June 2020

Production . 19000 Garrafas 0.75L | 120 Magnums |

Alcohol Content . 12,5% | PH . 3.08

Total Acidity: 5.8g/l Tartaric Acid

Bottle . Capacity (I): 0,76 **Model** . Bordalesa Sedução

Dimensions (cm) . Ø 7,6 x (height) 31,3 | **Weight (kg)** . 1,36

EAN barcode (bottle) . 5600361361274

Box . Dimensions (cm): (I) $32 \times (w) 24.3 \times (h) 17$ Weight (kg): $8.5 \mid$ Number of bottles: 6 ITF barcode (box): 15600361360595

Pallet (euro)

Cases/Layer: 10 | Layers/pallet: 9

Weight (kg): 765

 $\textbf{Length.} \ \textbf{1,} 20m \ | \ \textbf{Width.} \ \textbf{0,} 80m \ | \ \textbf{Height.} \ \textbf{1,} 70m$

