

Alente

CONTROLLED ORIGIN DENOMINATION – DOC ALENTEJO

TYPE: Rosé

YEAR: 2009

WINEMAKER: José Fonseca

GRAPES: Castelão and Aragonez

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE



OENOLOGY

The grapes were first completely destemmed and this was followed by skin maceration which lasted until the colour was decided upon. After being pressed, fermentation took place in stainless steel vats, at a controlled temperature of 15°-16°C. The wine was centrifuged and cold stabilised before being filtered and bottled.

TASTING NOTES

ALENTE Rose has a beautiful pink colour and has an aroma of red fruits suggesting strawberries raspberries and cherries. It has a rich, fruity flavour with a balanced acidity that makes it light and fresh.

SERVING SUGGESTION

It is ideal as an aperitif and when drunk paired with salads, seafood, poultry, pâté and grilled meats.

Recommended serving temperature: 10° to 12°C (50° to 54°F).

DRINKING SUGGESTION

It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.

TECHNICAL NOTES

Alcohol: 13% vol.

Bottle: Bordeaux

Stopper: Natural cork



ENOFORUM
COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

ALENTEJO WINES . PORTUGAL

PH. +351 266 730 180 . F. +351 266 730 182
info@enoforumwines.com | www.enoforumwines.com