CAPELA
ROSE WINE / DOC

Region: Moura, Alentejo, Portugal
Producer: Casa Clara
Winemaker: Alexandra Mendes

GRAPE VARIETIES: 100 % Aragonez.

VINTAGE: The year was marked by some temperatures and precipitations fluctuations, being considered a hot and dry year. The weather remained stable alowing a very low disease incidence and there was almost no need to treat the vines. The harvest at Casa Clara began on August 4 and ended on September 2. It was a good year, which produced wines with elegance, good acidity and freshness.

CLIMATE: Typically Mediterranean with a strong continental influence, huge temperature variations. The region's dry hot summer days and cool nights contribute to the perfect maturation of the grapes and quality of the wines.

SOIL: Poor soils, dominated by limestone, perfect to produce fresh, mineral and structured wines.

VINIFICATION: Grapes are carefully selected both during harvest and in the cellar. A moderate cold maceration for 2 hours and fermentation at a controlled temperature at 16ºC-18ºC. Aged on fine lees for 1 month.

TASTING NOTES: A salmon colour. On the nose, the wine shows a fresh red fruit aroma (cherries, strawberries) with floral notes. On the palate, the wine is smooth with some red fruit notes. Some nice lenght which is fresh and smooth.

Consume preferably at 10º-12ºC.

TECHNICAL INFORMATION:

Alcohol Content:	12,0%
Total Acidity:	5,2 g/l
Volatile Acidity:	0,22 g/l
PH:	3,74
Residual Sugar:	0,4 g/l
Contains Sulfites	

BARCODE:

Bottle 0,75l:	5 604563001068
Box 6x0,75l:	15604563001065

LOGISTICS EUROPALLET:

Dimensions:	1,20mx0,80 m
Unit/Layers:	21 boxes/6x0,75l
Nº Layers:	5
Unit/Pallet:	105/6x0,75 l