



ROTA DE CABRAL Red 2020

TYPE: Red wine

CLASSIFICATION: Regional Tejo

VARIETIES: Aragonez, Castelão e Trincadeira

TYPE OF SOIL: Calcareous-Clay

CLIMATE: Dry Mediterranean

WINEMAKING: Produced from grapes harvested in the end of September, the vinification was made with temperature control at 24-26°C.

TASTING: The wine presents a violet concentrated colour, in the nose it is exuberant and intense, showing red fruits and cream notes. In the mouth it has a good start, voluminous, exhibiting harmony between a good structure and a refreshing acidity, resulting in an elegant wine. Serve it at 18°C, with pasta, red meat or spicy dishes.

ALCOHOL: 13% vol.

EURO Pallet

EAN	5606167123214
ITF 14	25606167123218
bottles per case	12
cases per row	11
rows high	5
bottle weight (Kg)	1,35
case weight (Kg)	16,20
net weight of the pallet (kg)	495,00
gross weight of the pallet (kg)	891,00



ROTA DE CABRAL White 2020

TYPE: White wine

CLASSIFICATION: Regional Tejo

VARIETIES: Fernão Pires

TYPE OF SOIL: Calcareous-Clay

CLIMATE: Dry Mediterranean

WINEMAKING: The wine suffered a maceration before the fermentation, cold purification followed by fermentation with selected yeast.

TASTING: This is a young wine with an attractive citric colour and floral aroma. It is fresh in the mouth and presents a well balanced tasting. It is a very pleasant wine, with a good acidity, that should be served at a temperature of 10°C. It goes very well with seafood, fish dishes and japanese food.

ALCOHOL: 12% vol.

EURO Pallet

EAN	5606167222245
ITF 14	25606167222249
bottles per case	12
cases per row	11
rows high	5
bottle weight (Kg)	1,35
case weight (Kg)	16,20
net weight of the pallet (kg)	495,00
gross weight of the pallet (kg)	891,00