



*Casa
de Saima*

ROSÉ 2020



ORIGIN | DOC Bairrada

GRAPES | Baga, Touriga Nacional

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Pink color with salmon-colored hints, clear and crystalline in appearance.

AROMA

Sober and classy with notes of white flowers, jasmine and roses, combined with notes of cherry.

FLAVOUR

Lush and fresh, it has an elegant acidity in perfect combination with its fruity and floral nature.

WINEMAKING

Vinification: Pre-fermentative skin maceration at low temperatures.

Fermentation: Spontaneous, in stainless steel vats at a controlled temperature of 17 C for about 15 days.

AGING

Stainless steel vats | 4 months

Bottle | 2 months

WHEN TO DRINK

Can be kept for more than 3 years under appropriate conditions.

QUALITY FACTORS

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

TECHNICAL ANALYSIS

Alcohol: 12.5 % vol.

Volatile acidity: 0.31 g/l

Total acidity: 7.2 g/l

Total sugars: 1.8 g/l