

## FACT SHEET

### GRAPE VARIETALS

Castelão (Periquita), Touriga Nacional and Aragonez (Tempranillo).

### CONCEPT

Our Fita Preta in Rosé, “freshly squeezed”, focuses on the pureness of the fresh fruit of the grapes Castelão, Touriga Nacional and Aragonez. It is refined, tense and fresh, showing of the best of each vintage Rosé.

### SOILS AND VINEYARDS

The grapes come from our own vineyards, without irrigation, with an average age of 20 years and from mostly granitic soils, resulting from the degradation of the mother rock by varying the percentage of limestone from parcel to parcel, varying the PHs of the soils between 5.7 and 8.2. Water closeness is a determining factor in all our vineyards, in which the water tables are close, guaranteeing fresh soils.

### VINIFICATION

Manual night harvest to ensuring that the grapes are fresh, followed by gentle crushing into the vat by gravity (the grapes never touch pumps), with an open valve. Then, natural cold decanting, without any additives. Indigenous yeast fermentation in stainless steel vats without any barrel (unoaked). 100% drained juice.



## FRESHLY SQUEEZED

### CLIMATE

Continental mediterranean, hot and dry days, with very cold nights.

### TASTING NOTES

Pale blush pink color, floral aroma and notes of fresh red fruit. Good texture and persistent freshness at the end of the tasting.

### FOOD PAIRING

This rosé is good for socializing, to start the meal. Due to its texture and freshness, it works with light dishes, fish and seafood, and Asian food such as sushi and Indian.

### STORAGE AND SERVICE

Store at 6-8°C to serve at 10°C and enjoyed at 12°C.

### ANALYSES

Alcohol: 12,5% Vol.

Sulphites: 55 < SO<sub>2</sub> < 75 mg/L

(biologic/organic standards < 150mg/l).

WINEMAKER: ANTÓNIO MAÇANITA

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