

Clô Rosé

Classification	Península de Setúbal Regional Wine
Varietal Composition	Aragonez and Touriga Nacional
Harvest	Manual, in August
Aging	Stainless Steel Vats
Bottling	February with cork stopper
Production	12.000 Bottles
Alcohol	12% by Vol.
Reducing Sugar	4,4 g/L
Total Acidity	6,8 g/L
pH	3.25
Wine Grower	Miguel Camolas de Matos
Winemake	Francisco Camolas de Matos António Manuel Sanches
Producer	Francisco Camolas de Matos
Conservation	Bottles should be kept horizontal, at a temperature of 12°C and 60% humidity
Serving Temperature	Between 8°C and 10°C.

Wine Matching A perfect wine to pair with light dishes, especially grilled fish, sushi, shellfish, salads and fried cuttlefish.

Serving Recommendations In order to enjoy the full aromatic potential, this rosé wine, should be consumed young. However, if you prefer to store it (up to 3 years), we believe that, with time, it will become more complex and elegant.



History

Inspired by the beauty and simplicity of the wild rose, Clô is a compliment to the enchantments of the Arrábida Natural Park, and to the strength of the mother figure. It's important for us to create everyday wines, easy and versatile, to drink amongst family and friends in a relaxed way. A wine that reflects the unique combination of climate, soil and grape varieties of our region, and we are sure that will provide a unique touch to your meals. A great wine to enjoy everyday.

Wine Making

In order to produce this wine we used only the "must tear drop" from two red grapes and for its clarification we used a flotation process. Afterwards the wine was fermented in stainless steel vats between 14°C and 16°C in order to extract all of the remaining flavours and aromas of the grape varieties that make this wine.

Tasting Notes

Made from Aragonez and Touriga Nacional grape varieties, this Clô Rosé presents a rose petal colour, with a seductive aroma, some floral notes and a hint of strawberry. It's an elegant wine, light bodied, and refreshing with some notes of fresh red fruits.



Bottle Capacity
750 ml



Quantity per Box
6 units



Box Dimensions (L x W x H)
33,5 x 23 x 16 cm



Box Gross Weight
7,4 kg



Boxes per Layer
11 units



Number of Layers
9



Total Boxes per Pallet
99 units



Pallet Gross Weight
750 kg