

LAGO
CERQUEIRA

VINHO ROSÉ | ROSÉ WINE



2024 ROSÉ



TASTING NOTES

This wine presents a light pink colour and a slight effervescence that favours the release of its fruity aroma. It reveals a clean lively attack, with a crispness resulting in a very pleasant and versatile wine.

THE VINEYARDS

The fruit for Lago Rosé was hand harvested at the perfect maturation point from each of the parcels and carried immediately to the wine cellar to be processed.

WINEMAKERS NOTES AND VINIFICATION METHOD

Notes of cherry blossom, fuchsia and red fruits such as strawberries, gooseberries and raspberries.

The previously selected grapes were de-stemmed.

The extracted juice is decanted by gravity. It was then fermented in stainless steel vats with temperature control during approximately 15 days. Before bottling the wine is filtered and stabilized

FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances.
Ideal to match with sushi, pasta, pizza and white meats.

SUSTAINABILITY

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC). The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

TECHNICAL DETAILS

APPELLATION

Vinho Verde DOC, Portugal

HARVESTED

2024

BARREL AGING

None

GRAPE VARIETIES

Vinhão

RESIDUAL SUGAR

10 g/L

PH

3,3

TA

6 g/L (tartaric acid)

ALCOHOL BY VOLUME

10%

RECOMMENDED TEMPERATURE OF CONSUMPTION

8-10° C

WINEMAKER

João Cabral Almeida

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