



**ADEGA
SÃO MAMEDE
DA VENTOSA**

GREAT LANDS, UNIQUE WINES.

Adega São Mamede da Ventosa is based in the Municipality of Torres Vedras, about 30 minutes from Lisbon and a few minutes away from the long sandy beach of Santa Cruz. This is a unique region, with intense rural landscapes and strongly influenced by the Atlantic sea. Here, both white, rose and red wines stand out. A unique terroir in a unique land.

ALMA DE LISBOA

ROSÉ WINE



Denomination. Lisbon Wine Region
Type of wine. Rosé Wine
Grape Variety. Aragonez, Castelão
Year. 2022



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes

Winemaker. António Ventura, Rafael Neuparth, João Rodrigues.
Colour. Salmon color.
Aroma. Fruity and fresh aroma with notes of melon and tropical fruit.
Body. Balanced on the palate and with good freshness, ending with some volume and persistence.



Food pairing

Ideal to accompany seafood, sushi, sashimi or summer salads.



Vinification

Total grape destemming and crushing.
Light pressing and static decanting.
Fermentation runs in stainless steel vats under a controlled temperature of 16 °C.
Alcohol. 12,5% vol.



Drinking temperature

Temperature. 8 to 10 °C



Capacity. 750ml
Packaging. Cardbox, 6 Bottles



Barcode.
5603427002074



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