

## TECHNIQUES SPECIFICATIONS

HDL  
Rosé 2007

### Classification

Regional Wine from Alentejano

### Varietals

Aragonez

### Soil

Argillaceous shales

### Vintage year

2007

### Type

Rosé

### Production of wine

7.500 bottles

### Characteristics

#### Tasting

Pink colour, fruity and clean delicious, in the mouth is more exuberant and reveals notes of framboesia and strawberries, with good fruity acidity, whit light and fresh ending

#### Vinification

Manual harvest in boxes 25 Kg, desengaço complete. After light maceration start fermentation in inox deposits of small capacity whit controlled temperature during 4 weeks. Maturation in inox at low temperatures of 8 degrees

#### Foreseen longevity

2 years

#### Analyses

Alcohol: 13.0% vv

Total Acids: 6,1 g/L in tartaric acid

pH: 3,39

Residual sugars: 1,6 g/L

#### Service

Must be served to the temperature of 8°C

#### Conservation

Bottles in aired and dark place, between 12 and 13°C and with relative moistness close to 60%

#### Text for the back-side

The HDL Rosé 2007 is a Regional wine Alentejano produced from varietals Aragonez from grapes proceeding from the Herdade dos Lagos, situated near Mértola

Pink colour, fruity and clean delicious, in the mouth is more exuberant and reveals notes of framboesia and strawberries, with good fruity acidity, whit light and fresh ending

Contain sulfits

#### Wine-maker

Dorina Lindemann

#### Medails/Prizes

III Concurso de Vinhos do Baixo Alentejo - Bronze



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