



TERRA DE LOBOS

TEJO REGIONAL WINE | ROSE 2015

Owned by: the Lobo de Vasconcelos family

Winemaker: Joana Silva Lopes

Terroir: sandy loam

Varieties: 60% Touriga Nacional, 40%

Shiraz

Country / Region / Sub-region: Portugal /

Tejo / Almeirim

Climate: mild Mediterranean

Alcohol: 13,5 %

Vinification process:

Use of the “bica aberta” (off skin fermentation) method, in stainless steel vats and rigorous temperature monitoring.

Tasting notes:

A bright, deep pink color. Young and elegant fragrance, with aromas of ripe raspberries and strawberries. On the palate it is smooth and fruity, and has a sweet and long finish.

Food pairing:

Ideal as an aperitif, with light dishes, and oriental cuisine.
Recommended serving temperature 9° C – 11° C.

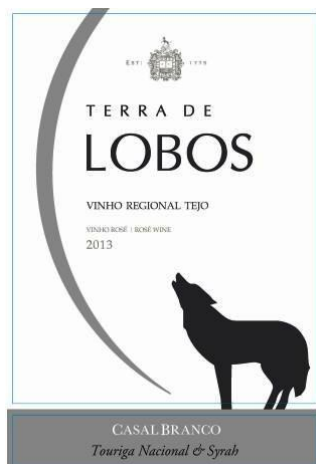
Box of 12 bottles x 75 cl (Vertical)

Brute weight: 15.5 kg (12 x 75 cl)

Box size (h/w/d) in mm: 335 x 310 x 245

Standard palette (1.0 m x 1.2 m): 14 boxes x 5 layers = 70 boxes

Euro palette: (0.80 m x 1.2 m): 12 boxes x 5 layers = 60 boxes



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