

FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



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ESTRADA NACIONAL 5
QUINTA DA INVEJOSA
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VINTAGE NOTES

FILIFE PALHOÇA

SPARKLING ROSE WINE – BRUT NATURE



GRAPE VARIETIES Moscatel Roxo (50%) and Castelão (50%)

HARVEST & WINEMAKING Harvest in early September
Grapes were handpicked from the vineyards of Quinta da Invejosa state. Fermentation in stainless vats at 14°C temperature.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 12%
Total Acidity: 5,44 g/L
pH: 3,22
Total Sugar: 2,83 g/L

TASTING NOTES & SUGGESTIONS Made from grapes selected with the utmost rigor, this light salmon-colored sparkling wine with aromas of fresh berries, is refreshing and greedy. Recommended serving temperature: 10°C – 12°C



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750 ml Bottle

EAN: 5607528373118
ITF: 15607528373115

Boxes of 4 bottles
195 x 195 x 333 (mm)

96 boxes | 1200 x 800 x 1432 (mm) | 850 kg