

FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



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VINTAGE NOTES



SÃO FILIFE ROSÉ 2023

REGIONAL PENÍNSULA DE SETÚBAL

GRAPE VARIETIES Castelão (100%)

HARVEST & WINEMAKING Harvest in early September
Fermentation at 14-15°C to retain all the freshness and flavours.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 13 %
Total Acidity: 5,23 g/l
pH: 3,18
Total Sugars: 1,2 g/l

TASTING NOTES & SUGGESTIONS This wine is only produced from Castelão grape variety, in low temperatures of fermentation, which increase freshness, elegance and minerality in wine. Perfect to accompany sea-food dishes, pastas and summer salads.
Serve at temperature between 10° - 12°C.
Period Maximum Holds: 2 years is advised.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml Bottle

EAN: 5607528001318
ITF: 15607528001315

240 x 155 x 335 (mm)

100 boxes | 1200 x 800 x 1500 (mm) | 780 kg