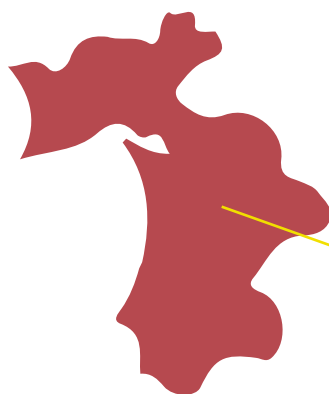


Mariella



Regional Península de Setúbal



ROSÉ

Classification: Regional Península de Setúbal

Type: White

Grapes: Syrah 50% Aragonez 50%

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Oenologist: Jaime Quendera

Pegões is distinguished by a unique "terroir". It is characterized by the combination of poor sandy soils rich in water, with the Mediterranean climate on the proximity of the Atlantic sea. This combination creates a perfect harmony that brings an excellent environment to the development of our noble grapes.

Vintage: 2024

Color: Light pink salmon

Aroma: Intense fruity aroma and fresh strawberries.

Taste: Soft and refreshing with good structure.

After Taste: Zesty aftertaste

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature.

Aging: None

ABV: 11.5%

Acidity: 4.8 g of tartaric acid

Residual Sugar: 5.5 grams/dm3

pH: 3.35

Pairs well with: Salads, fish shellfish and pastas.

Recommended Temperature: 53°F

Conservation: Fresh place with bottle lying down.

History: Young wine, with an excellent quality at an affordable price.

**Perfect to drink now or
within the next 2 years**