

*AM*  
*Adega de Monção*

# Vinhas de Monção

SPARKLING VINHO VERDE ROSÉ

GRAPE VARIETY: ALVARELHÃO, PEDRAL AND VINHÃO

## ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: ROSÉ

AROMA: BERRY FRUITS, BUTTERED AND SPARKLING

FLAVOUR: FRUITY, BUTTERED AND SPARKLING.

## VINIFICATION TECHNOLOGY

GRAPE SELECTION. DROP MUST OF THE GRAPES.

DECANTATION (24 HOURS AT 14 °C). CONTROLLED  
FERMENTATION BETWEEN 16-18 °C. MAKING OF THE LOT.

PRIMARY FILTRATION. STORAGE. COLD STABILISATION BY  
CONTACT METHOD. SOIL FILTRATION. FINAL FILTRATION  
THROUGH MEMBRANES. LIQUEUR EXTRACTION. BOTTLING.  
BOTTLE FERMENTATION. RÉMUAGE. DÉGORGEMENT.  
LIQUEUR EXPEDITION. CORKING. LABELLING. STORAGE.

ALCOHOLIC CONTENT: 12%vol

## BOTTLE BEHAVIOUR / ADDITIVES

CAN REMAIN BOTTLED FOR TWO YEARS.

IT CONTAINS SULPHITES.

## SUGGESTIONS

RECOMMENDED DISHES: AS APERITIF AND TO FOLLOW  
BAKED OF FISH.

RECOMMENDED DRINKING TEMPERATURE: 12 °C

REMARKS: CHILLED IN A COOLER.

STORAGE: COOL PLACE, WITH A CONSTANT TEMPERATURE,  
UNDER THE COVER OF THE LIGHT.

