



## Manz Rose'

**Region:** Lisboa, Portugal (Roman bridge of CHELEIROS)

**Varietal:** 100%Castelão



With a delicate pink color and a complex scent that resembles the weakest and tasty red fruits such as raspberries and wild strawberries, Manz Rosé is made with Castelao grapes, manually harvested in Manzwine vineyards in Cheleiros. On the palate, it's equilibrated with a smooth and sweet greasiness and a firm, fresh finish. A very elegant rosé! Accompanies starters, sushi, seafood, fish, salads and folders, being also a great appetizer.

With soils of clay-limestone in a Mediterranean climate that is influenced by the Atlantic, winemaker Ricardo Noronha, pre-ferments maceration, in an inert environment and at a controlled temp of 12 ° c. After extraction, the must tear is subject to a static clarification process. The fermentation process takes place in stainless steel tanks, with a controlled temp between 14 ° C and 16 ° C. Fermentation takes place after a period of 4 months of maturation in stainless steel tanks, under conditions that enhance the preservation of aromas.

This light pink color, is complex and fruity that is reminiscent of red fruits like strawberry and raspberry. Balances with a smooth and sweet butteriness and a final firm and fresh.

D&S Imports, LLC choose this rose' to be our 2019 highlighted rose' for its great complexity & unique terroir. This Rose', we find to show of great quality with similar characteristics of a Rhone Rose', yet a little more full body. If you want to step out of the box this year and try a new varietal rose'... you will be very happy you did!



D&S Imports, LLC.  
813-527-1030 | [info@ds-imports.com](mailto:info@ds-imports.com)  
[www.ds-imports.com](http://www.ds-imports.com)