



CAMPELO

ESTD 1951

TECHNICAL DATASHEET

SOLOURO VINHO VERDE ROSE

ORIGIN

PRODUCER	Caves Campelo S.A.
REGION	Vinho Verde
GRAPES	45 % Espadeiro, 45 % Vinhão, 10% Azal Tinto
OENOLOGIST	Reinaldo Pinho
PACKAGING	Bottle 75 cl. Reno / Box 6

TASTING NOTES

COLOR	Rose with salmon tonalities
FRAGRANCE	Intense, with floral and passion fruit notes
TASTE	Fresh, smooth and young
AFTERTASTE	Elegant and refreshing thanks to its balanced acidity, characteristic of the Vinho Verde Region

PRODUCTION TECHNOLOGY

Produced from selected grapes, with controlled temperature fermentation.

ANALYSIS

ALCOHOL CONTENT (%)	10.00
FIXED ACIDITY (g/L)	6.20
PH	3.10
SULFUR DIOXIDE (mg/L)	108.00
RESIDUAL SUGAR (g/L)	6.50
TOTAL DRY EXTRACT (g/L)	23.50

SERVICE SUGGESTIONS

Serve at a temperature between 8 °C and 10 °C. Ideal as an appetizer or with pasta, salads, fish, seafood and oriental food.



PACKAGING AND LOGISTICS

BOTTLE		BOX		PALETE EUR	
TYPE	Bordalesa	QUANTITIES	6	QUANTITIES	100
CAPACITY	750 ml	GROSS WEIGHT	8.08 kg	PER LAYER	25
EAN 13	-	DIMENSIONS	225 x 155 x 335 mm	TOTAL LAYERS	4
GROSS WEIGHT	1.11 kg	ITF 14	-	DIMENSIONS	120 x 80 x 147 cm
				GROSS WEIGHT	828.00 kg