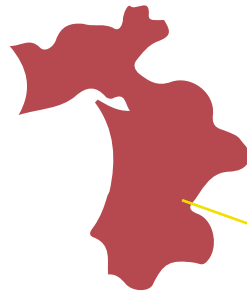


Mariella



Regional Peninsula de Setubal



ROSÉ

Country of Origin: Portugal

Grapes: Syrah 50%, Aragonez 50%

Type: Rosé

Region: Península of Setúbal (Southwest Coastal)

Soil Type: Sandy Pozolitic

Oenologist: Jaime Quendera

Color: Light salmon pink

Aroma: Intense bright fruit aromas with fresh strawberry highlights.

Taste: Clean and refreshing with good structure and zesty finish.

Vinification: Controlled cold-fermentation in stainless steel.

ABV: 11.5%

Acidity: 4.8 g of tartaric acid

Residual Sugar: 5.5 grams/dm³

pH: 3.35

Pairs well with: Salad, fresh shellfish, pasta with red sauce, pork and dessert.

Recommended Temperature: 53°F

The Cooperativa Agricola Santo Isidro de Pegões was created in 1958 to oversee the plantation of 830 hectares and a large group of agricultural workers. However, as a consequence of the Portuguese revolution of 1974, the Cooperative was taken over and a period of instability followed. This situation was later reversed and over the last fifteen years the Cooperative followed a systematic strategy of modernization and financial consolidation with the key objective of continuously improving the quality and value of its wines.

During this period the Cooperative spent about 15.000.000€ to buy new vinification and cold stabilization equipment and several vats for fermentation under controlled temperature. Other equipment purchased included pneumatic and vacuum presses, a modern bottle filling, labelling and packaging line, effluent treatment facilities, cellars for wine aging with more than 3.000 casks, improvements to the buildings and access roads, etc.

The Pegões Terroir is located between two Nature Reserves – the Tagus estuary to the Northwest and the Sado on the Southwest, on the east side of the Arrabida hills and on the west side of the Alentejo's province clays. The Pegões region is unique in climate and soil conditions. The climate is Mediterranean type and the soil, named "Pliocenic de Pegões", is a sandy soil formed over millions of years by sand transported by the rivers Tagus and Sado. It is the climate and soil combination that gives birth to the unique Pegões wines.