

# PERIQUITA

## HISTORY

Periquita Rosé Alcohol Free wine, is made from a complementary blend of native Portuguese grape varieties. It is vibrant in fruit flavours and its versatility makes it an ideal partner for any occasion.

José Maria da Fonseca Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setúbal Moscatel. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

## WINEMAKERS TEAM

Under the guidance of Domingos Soares Franco - the first Portuguese winemaker to graduate from the recognized University of Davis in California - a team of hand-picked winemakers are responsible for undertaking a wide range of research, studies, experiments and innovation that make José Maria da Fonseca a pioneer in much of what is done in terms of winemaking in Portugal and in the world. This is a job that starts in the vineyard, covers the entire production process and ends in the bottled wine made available to the consumer.

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## ALCOHOL FREE ROSÉ



Portugal

Periquita, a Portuguese ambassador around the world since 1850, now has a new version, the Alcohol Free.

## VINTAGE INFORMATION

**Classification:** Alcohol-free rosé wine

**Region:** Portugal

**Grape varieties:** Castelão, Trincadeira and Aragonês

**Wine production:** 36.000 litres

### Tasting notes:

Colour: Pink salmon

Aroma: Red berries, roses and tropical fruit

Palate: Light, soft, fruity, refreshing and slightly sparkling

Finish: Medium

**Vinification:** Red grapes are fermented as white grapes for rosé at 16°C.

After fermentation takes place, the wine is dealcoholized by physical process (spinning cone).

### Analyses:

Alcohol – 0.3 %

Total Acidity – 6.1 gr/l as tartaric acid

pH – 2,8

Residual Sugar – 70 gr

**Serving suggestions:** Pairs really well with salads, grilled fish, seafood, chicken dishes, Italian, Indian and Mexican food. You can also drink it on its own.

It should be served well chilled at a temperature of 5°C.

**Shelf life:** Should be consumed while young.

JOSÉ MARIA  DA FONSECA