EN

MIRADOURO DA GUIA
PREMIUM 2022 - ROSÉ

QUINTA DO MIRADOURO DA GUIA
ADEGA DO CANTOR
ALGARVE - PORTUGAL



Grape variety
65% Syrah
25% Aragonês
10% Castelão

Origin Portugal
Rating Algarve
(Quinta do Miradouro, Guia, Albufeira)
Producer Adega do Cantor
Sociedade Vitivinicultura, Lda
WinemakerRúben Pinto

Wine Type Rosé
Harvest 2022
Bottling Date Junho 2023
Maturation 6 meses em cubas de inox
Capacity 0,75L
Temperature 6º-10º
Bottles Produced 3600

Alcohol 12%
Total Acidity 6,05g/L
Volatile Acidity 0,38g/L
Residual Sugar 0,6g/L
PH: 3,34

BOTTLE
Code EAN 5605995000841
Configuration 75cl | 7.25cm | 32.5 cm | 1.21 kg
Capsule PVC
Closure Cortiça

BOX (6 units)
Code ITF 14 1 560 5995 000 848
Measurements 33c23c15 cm | 7,50Kg
Material Cartão Prensado

PALLETE (600 units)
Measurements 120x80x166 cm | 780 Kg
Box per layer 10
Layers10

Adega do Cantor Sociedade de Vitivinicultura, Lda
Quinta do Miradouro, Apartado 5008, Alamos
8200-443 Guia - Albufeira | Portugal
NIF 506164381

www.quintadomiradouro.com

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Appearance
Clear and bright, in a “blush” pink shade

Aromatic Profile
The aroma is characterized by notes of red fruit with subtle floral undertones and a slight briny quality that evokes the morning sea breeze, lending it freshness and a distinctive character. Delicate and elegant.

Palate
On the palate, it is dry, smooth, and fresh. It pairs well with food, with red fruit lingering on the palate, accompanied by subtle vegetal and mineral notes in the background, lending complexity and harmony. The finish is pleasant and refreshing.

Overall Impression
Elegant, fresh and versatile rosé wine, with a light yet structured profile, ideal for food pairing and relaxed moments.

Food Paring
Excellent for Asian cuisine, especially sushi, as well as fried or grilled shrimp, and also for the traditional Guia-style chicken with piri-piri.