

Cabo da Roca

Guardião dos Oceanos Rosé

ROSÉ 2025 · LISBOA IGP

40% Aragonez, 40% Castelão & 20% Syrah

Tasting Notes

COLOUR

Light copper colour

NOSE

Notes of pomegranate and blueberry.

PALATE

Vibrant, delicate body and refreshing flavours.

FOOD PAIRING

Goat cheese, tartare, veal stew, tender meats and sushi.

SERVING

10° · Ageing: 3 years (2025–2028)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2016

THE VINEYARD

20Km from atlantic coast at 96m of altitude, with 16 years, 3,500 plants per hectare, NW-SE orientation.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

Strong Atlantic influence with alluvial land that contrasts with limestone slopes.

HARVEST

3rd week of September, 100% mechanical harvesting.

WINEMAKING

The grapes are crushed directly to the vat; 12 hours of cold maceration; alcoholic fermentation at 22°C to preserve the fruit flavours.

AGEING

100% in stainless steel vats.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
13%		5,54 g/L		0,22 g/L		3,2 g/L		3,30		20/70 mg/L	
BOTTLE	Bordalesa Elite			BOTTLE WEIGHT	410 g			LAYERS/PALLET	5		
CLOSURE	Natural cork			BOTTLES/CASE	6			BOTTLES/PALLET	750		
VOLUME	750 ml			CASE WEIGHT	7,2 kg			CASES/PALLET	125 cxs		
BOTTLE EAN	5600292865438			CASE DIM.	223x150x323 mm			PALLET WEIGHT	975 kg		
CASE EAN	15600292865435			CASES/LAYER	25			PALLET DIM.	Euro 1200x800x1800 mm		

English text translated in-house from the Portuguese technical sheet — not an official winery document.