

# MULA VELHA



## 2022

## IG LISBOA ROSÉ WINE

### GRAPE VARIETIES

35% Castelão, 35% Tinta Roriz, 30% and  
Touriga Nacional.

### WINEMAKING & AGEING

Fermented in stainless steel vats.

### WINEMAKER

Carlos Eduardo.

### TASTING NOTES

Beautiful pink color with aromas and  
flavors of raspberries and strawberries.  
Fresh, balanced and elegant.

### AWARDS

Vintage 2019 | Silver and "Best Value" in  
International Rosé Championship 2019

### THE REGION

The Geographical Indication (IG) Lisboa is one of the most important Portuguese wine regions, in terms of vineyard area and wine production. Formed by gentle hills, of low relief, IG Lisboa extends from the capital of Portugal to the north, always along the coast, in a range not exceeding 40 km wide. Multifaceted region encompasses several denominations of origin, ancient and modern, with distinct characteristics. The climate is temperate, of Atlantic influence, with relatively mild summer, cooler and wetter in the areas closer to the sea, warmer and drier in the areas protected by Montejunto mountain.

### THE BRAND

In addition to representing an animal once common in agricultural tasks where it was distinguished by its ability to work and endurance, "Mula Velha" is an expression used in Portugal to characterize an experienced, wise, knowledgeable person, who does not let himself trick. In this sense, Mula Velha wine is also made by those who know it and, above all, a wine that makes no mistake: very consistent in quality, widely available in the market, affordable in price. Presented in various product segments (Colheita, Reserva, Premium, Varietal and Signature) it always offers much more than what you pay for it.

### ANALYTICAL DETAILS

Alcohol Content	12,5%
Total Acidity	5 (+/- 1)
pH	3,3 (+/- 0,5)

### LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
EAN	5600390417102
ITF	15600390417109
Bottles/Case	6
Bottles/Pallet	600
Case Weight (Kg)	7,2
Case CBM3	11,1
Cases/Layer	25
Layers	4
Cases/Pallet	100

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