



# **Tasting Notes**

**Country of Origin** 

Portugal

Region

Alentejo / Albernôa

**Appelation** 

Regional Alentejo Wine

Category

Rosé

Vintage

2018

**Grape Varieties** 

Trincadeira 30% Aragonez 25% Touriga Nacional 25%

Baga 20%

Vineyard Area

87 Acres

Soil Type

Schist based soil

## Vinification

Manual harvesting in the early hours of the day for boxes of 12 kg. After sorting and selection, the grapes were stalked and gently pressed. Fermentation at low temperatures in stainless steel tanks and partial fermentation in used French oak barrels of 500L.

### **Tasting Notes**

Monte da Peceguina Rosé 2018 comes with a fresh and clean aroma, where the notes of wild berries are perfumed with a slight floral dominate. A rosé of refinement, rich and complex in the mouth with a very gastronomic profile, ending long and dry.

### **Bottling**

March 2019

#### **Production**

33200 bottles 0,75L 234 Magnums 50 Double Magnums

#### **Analysis**

Alcohol Content: 12,5% Total Acidity: 5.0 g / I in tartaric acid

PH: 3.30

