

## 2019 MAIAS ROSÉ WINE (Organic)

### Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** The year 2019 proved to be very balanced allowing the production of good grapes.

A dry and mild winter was followed by a less rainy spring than usual, with the exception of April when it rained a little bit more, which favoured the absence of diseases in the vineyard and allowed a good flowering of all the grape varieties.

The summer months had high temperatures, normal for the season (and without the excess seen in 2018); two days of light rain in August and another two in September allowed for hydric rebalance in the vineyards which in turn led to a balanced maturation and a perfect health condition of the grapes.

The harvest, which began on September 10 and lasted until October 4, was relaxed with dry and sunny weather.

The grapes showed a homogeneous ripeness, good health, good concentration with sugars and acidity in great balance.

White wines, very aromatic and elegant, present an invigorating freshness. Reds with good concentration and structure lead to a good evolution potential.

**Grape varieties:** Jaen (50%) and Tinta Roriz (50%).

**Winemaking technology:** crushing of the grapes with partial destemming, followed by a soft pressing in automatic press. The must was clarified by the action of gravity and decantation; fermentation occurred at a temperature of 16-18°C. After fermentation, the wine was stored in stainless steel vats to preserve its flavours.

**Bottling:** the preparation of the wine for bottling consisted of a tartaric stabilisation by the action of the cold and a light filtration. After bottling – mid January 2020 - the wine aged in the bottles for about two months, before being released for sale.

### **Analysis:**

Alcohol by volume ( alc. / vol. ):	12.8%
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.51
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.13
Dry Extract ( g / l ):	19.6

**Organoleptic tasting:** Very light pink, perfectly clear, with an intense bouquet containing cherry and cassis notes. On the palate it is fresh and well structured.

**Aptitudes:** wine to be drunk since now, though with good characteristics for a fine 3-5 years ageing.

**Service:** it should be served at a temperature of 10°C, being an excellent apéritif and accompanying seafood, fish dishes and white meat dishes.