



QUINTA DA PACHECA

PACHECA ROSÉ RESERVA

Producer: Quinta da Pacheca

Appellation: Douro DOC, Portugal

Harvest: 2017

VITICULTURAL YEAR

The 2017 viticultural year was characterized by being extremely dry and hot. The evolution of climatic conditions has contributed to an earlier sprouting that has occurred throughout the entire vegetative cycle. The harvest began on August 11th, in some white varieties, and then followed with normality in the red varieties until the end of September.

VINEYARDS

This wine is exclusively obtained from the Touriga Nacional grape variety of the highest part of the Quinta da Pacheca estate at 300 meters of altitude.

VINIFICATION METHOD

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the wine-making center where they were slightly pressed after being cooled. The first third part of the fermentation occurred in stainless steel vats at a controlled temperature between 12-14° C,

then the must was transferred to new and second year French oak barrels where it stayed until April 2018 with bâtonnage of the fine lees in between.

TASTING NOTES

Pacheca Rosé Reserva is a very aromatic wine with red fruit notes of strawberry and very fresh raspberry accompanied by some well-integrated wood notes. It is intense with good acidity in the mouth, giving it freshness, persistence and longevity.

GRAPE VARIETIES

Touriga Nacional

BARREL AGING

9 months in French oak barrels with weekly bâtonnage.

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Acohol by volume: 13,5%

pH: 3,20

Total acidity: 5,9 g/L

Residual Sugar: 0,6 g/L



LOGISTIC INFORMATION

	Europalette	
	Cases / Pal	Bottle / Pal
3 x 75 CL	112	336

Barcodes:

Bottle 75 Cl: 5602947001567

Case 3 x 75 Cl: 15602947001564