



QUINTA DA PACHECA



PACHECA ROSÉ

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 11, in some white varieties, and then followed with normality in the red varieties until the end of September.

VINEYARDS

The grapes that gave origin to this wine came from the highest parcels of Quinta de Vale de Abraão, mostly from the Tinta Roriz and Touriga Nacional grape varieties. Given this location the grapes retain good acidity and low alcohol content from which will result fresher wines.

VINIFICATION METHOD

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the winemaking center where they were slightly pressed after being cooled.

The fermentation occurred in stainless steel vats at a controlled temperature between 12-14° C during 14 days.

LOGISTIC INFORMATION

6 x 75 CL	Cases / Layer	Layers / Pal	Europalette	
			Cases / Pal	Bottle / Pal
	25	4	100	600

Barcodes

Bottle 75 Cl: 5602947000713

Case 6 x 75 Cl: 15602947000239

TASTING NOTES

Pacheca Rosé reveals a light pink salmon color with red fruit notes in the aroma, like raspberry. It presents a remarkable acidity in the mouth which gives it freshness and turns it into a perfect wine to be served as an appetizer or accompanying fish dishes, sushi or salads.

GRAPE VARIETIES

Tinta Roriz and Touriga Nacional.

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Alcohol by volume: 12,5%

pH: 3,22

Total acidity: 6,10 g/L

Residual Sugar: 1,0 g/L