

Rosé 2017 Douro DOC

Careful selection of the best grapes, with manual harvesting. Pressing the whole grape. Cold decanting. Fermentation with controlled temperature.



GRAPE VARIETIES Touriga Nacional and Tinta Roriz

SOIL Schist

CLIMATE Mediterranean

WINE ANALYSIS Alcohol: 13%

Acidity: 5.2 g/l

Residual Sugar: 0.5 g/l

pH: 3.23

SIZES Bottle: 750 ml

Case: 6 units

TEMPERATURE Serve between 6° and 8°C

WINEMAKER'S NOTES

Jorge Sousa Pinto

Produced from Touriga Nacional and Tinta Roriz grape varieties, this presents a clean nose, with berry notes and a hint of forest fruits. The palate is balanced and smooth, with a very pleasant finish.

