

Rosé 2017

DÃO DOP

Type of wine: Dry Rosé

Origin: DOP Dão

Grapes: Touriga Nacional 90% / 10% Alfrocheiro Preto

Soil: Sand / Granite

Vinification: The destemmed grapes were pressed in a pneumatic press. For the ALLGO, we only used up to 0,8 bar from juice to avoid bitter substances. Therefore, we avoid bitter substances. After that, the must was decanted for 24 hours at 8°C and fermented in a controlled temperature on stainless steel tanks at 15°C. The wine was cold stabilized, filtered and bottled on January 22, 2014.

Analysis: Alcohol 12.50% vol.

Total acidity 5,91 g per litre of tartaric acid

pH 3.35

Residual sugar 0,8g/dm³

Wine description: Clear in color, between strawberry and pomegranate. On the nose, intense aromas of red fruits. In the mouth, the flavour of small wild strawberries and raspberries. A touch of pomegranate seeds. A very mineral wine with excellent acidity. Long and elegant finish. Serving temperature: 8°C to 10°C. It fits well with pasta, grilled meat and fish, or simply as an aperitif.

