



WINEMAKING DETAILS

Grapes are destemmed and crushed and the juice is decanted after just a few hours to limit the colour extraction. The must is fermented slowly at a very cool 15°C for 10 days to preserve the fresh flavours.

Winemaker: Cláudia Quevedo

TASTING NOTES

Colour: Soft cherry.

Aroma: Very fresh and fruity aroma of strawberry and raspberry.

Palate: Light, fresh and smooth, with flavours of raspberry, strawberry and tropical fruit. Great balance between acidity and sweetness with a full elegant finish.

GRAPE VARIETIES

Touriga Nacional (40%),
Touriga Franca (30%), Tinta Francisca (30%).

SPECIFICATIONS

Alc. — 19,5%
Total Acidity — 3,61(g/l)
pH — 3,76
RS — 99(g/l)

LIFE

Rosé Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour.

Best enjoyed lightly chilled.