

## ROSÉ PORT



### 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.

Served cold or with  $\frac{3}{4}$  of tonic water and  $\frac{1}{4}$  port, 3 ice cubes and citrus zest (lime, lemon or grapefruit) and a twist of its juice.

#### 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.

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Nacional (20%),  
Touriga Franca (40%),  
Tinta Roriz (40%)

#### SPECIFICATIONS

Residual Sugar – 99(g/l)  
Alcohol – 18,5%  
Total Acidity – 4,41 (g/l)  
pH – 3,34

#### 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