

# PÁGINA

ROSÉ – TOURIGA NACIONAL - 2018

**Wine:** It is a salmon-coloured rosé wine, made exclusively from Touriga Nacional grapes, with Controlled Origin Denomination (DOC Óbidos – Lisbon wine region).

**Vineyard:** Touriga Nacional grapes harvested in the “Bem-Amado” vineyard with an area of 0.91 hectares, located in **Quinta do Porto Nogueira**, a terroir located at Lisbon region. The hillside and terraced vineyard are cultivated using Sustainable Practices and production is certified by the “Integrated Production Standards”. We follow a non-mobilization of the soil and the application of manure of natural origin.

**Vineyard area and Solar orientation:** 0.38 hectares with N-S (North-South) orientation on terraces, and 0.53 hectares with NE-SW (Northeast-Southwest) orientation on the slope.

**Soil Type:** clay-limestone

**Grape:** 100% Touriga Nacional, a Portuguese grape variety.

**Year of Planting:** 2012

**Harvest:** Harvest for 20 kg boxes, carried out manually by our workers, at the optimum point of grape ripening.

**Winemaking:** Rigorous selection and choice of bunches and berries performed on 100% of the grapes. Smooth pneumatic pressing, fermentation of part of the batch in a 500-liter French oak barrel for 90 days, with subsequent assembly with the remaining batch, made in small-capacity stainless steel vats at 15°C.

**Finishing and Stage:** Bottled only 1,520 bottles. Also the labelling and finishing were done in our cellar.

**Analytcs:** Alcohol strength 13% ; Total acidity 3,99 g/dm<sup>3</sup>.; PH of 3,65 and Residual sugar of 2,9 g/dm<sup>3</sup>

