

PÁGINA

ROSÉ – TOURIGA NACIONAL - 2019

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 “Vinha dos Versos” vineyard with an area of 0.91 hectares, at **Quinta do Porto Nogueira**, a terroir located at Lisbon region. The hillside and terraced vineyard are cultivated in organic production mode. We follow a way of non-mobilization soils, fertilizing exclusively with 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 spin 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 1,480 bottles. Also the labelling and finishing were done in our cellar.

Analytics: Alcohol strength 13%; Total Acidity 4,7 g/L.; PH - 3,52 and Residual sugar of 1,1 g/L.

