

PÁGINA

TOURIGA NACIONAL | DOC ÓBIDOS | ROSÉ 2020

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: made from our finest grape 100% *Touriga Nacional*.

Soils: limestone-clay.

Vineyards: special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative maceration. Gentle pneumatic pressing, fermentation of part of the batch in a 500-liter French oak spin barrel for 90 days, with subsequent assemblage with the remaining batch, made in small-capacity stainless steel vats, at a temperature of 15°C.

Tasting notes: open salmon colored wine, bright appearance, elegant and defined aromas with red fruits, small berries and light floral, some notes of light toast. Intense and fresh mouth with lively acidity but well matched with a good volume. It finishes with notes of light balsamic and huge final freshness.

Total acidity: 6,1 gr/L PH: 3,23 Total sugar: <1,5 gr/L Alcohol: 13,5%

To serve: 15°C - 18°C