

# PÁGINA

## PINOT NOIR | DOC ÓBIDOS | ROSÉ 2021

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



**Wine:** made from our finest grape 100% *Pinot Noir*.

**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. Very gentle pneumatic pressing, fermentation of 50% of the batch in French oak barrels for 150 days, with subsequent assemblage with the remaining batch made in small-capacity stainless steel vats, at a temperature of 15°C.

**Tasting notes:** bright salmon colored wine, bright appearance, elegant aromas of red fruits, some notes of flint and light toast. Fresh mouth with crackling and incisive acidity balanced by good greasiness. It ends with great freshness, dominant balance and good final longevity.

Total acidity: 5,55 gr/L    PH: 3,3    Total sugar: <0,6 gr/L    Alcohol: 12,5%

To serve: 7°C - 10°C

Bottles: 2.430



CASA  
ROMANA VINI

A Family Winery

WINES OF PORTUGAL

[www.romanavini.pt](http://www.romanavini.pt)