



VINEYARD DESCRIPTION

Grape origin | Cima Corgo
Varietals | 90% Touriga Nacional, 10% Tinta Roriz
Altitude | 50 a 550 meters
Soil Geology | schist.
Vines age | > 20 years

HARVEST 2023

The 2022/2023 wine year was characterized as another atypical year: a hot and rainy winter and a boiling and dry spring, but a summer classified as usual. It was a fabulous year for producing this quality rosé, with good acidity and vivacity.

VINIFICATION

It commenced with the careful reception of the grapes in small 20kg boxes, ensuring their pristine condition. We opted for partial de-stemming of the bunches, followed by a gentle crushing and pressing to separate the liquid from the masses. This was followed by a 36-hour cold decantation, a step that significantly enhanced the purity of the wine. The alcoholic fermentation took place naturally in our stainless steel vats, with temperature control to maintain the ideal conditions.

AGING

Stainless steel vats.

BOTTLING

Date | May 2023
Bottle | Bordalesa Elite 75 cl Transparent
Cork | Natural cork

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Nº of Bottles 750 ml
3.700 Units.



TECHNICAL INFORMATION

Alcohol content 12,5% | Total Acidity - 5.3 gr/L | Volatile Acidity - 0.4gr/L | pH - 3.4 | Total Sugars < 2gr/L