



## 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