



BORGES QUINTA DA SOALHEIRA DOURO ROSÉ 2022

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: 15 years.

Average Production: 25 hl/ha.

Grape Varieties: Touriga Nacional (30%), Tinta Barroca (25%), Tinta Roriz (25%) and Tinto Cão (20%).

VINIFICATION PROCESS / MATURATION

After a selective grape harvest, in which bunches were carefully selected from really fresh, balanced vines, guaranteeing the wine its ideal freshness, they are carefully and delicately pressed, making the most of just the wort from breakdown at low pressures. Once the wort has been clarified, fermentation begins, at a controlled temperature of 14-16°C. Once alcohol fermentation is complete, the wine goes through a 4-month thin flocks stage.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.

Total Acidity: 6 g Tart. Ac./l.

Appearance: Very light, pale pink colour.

Aroma: Clean, fresh and very delicate flavour, marked by hints of cherry and redcurrant, surrounded by floral nuances.

Taste: In the mouth, it is elegant and delicate: the real acidity and flavours ensure balance and persistence.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: A great accompaniment to dishes of fish, cold meats and white meats, dishes with pasta and *risotto*.



Ingredients and
nutritional information:



100 ml : E = 306 kJ / 73 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta da Soalheira 750 ml	6	7.7	333 x 242 x 166 mm