

PORTAL D'AZENHA DOC ROSÉ



Douro Doc, Portugal.



20% Touriga Franca, 40% Touriga Nacional,
40% Tinta Roriz.



2021



There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mesão. The soil consists mainly of granite and slate.



Vinification process :

Total destemming, pneumatic pressing. Smooth and delicate only with 60% yield and alcoholic fermentation at 15° C.

Cellaring : 2 months in bottle.

Alcohol content : 12.5% by Vol.



Color : salmon.

Aroma : intense red fruits, predominantly very ripe cherry, gooseberry and raspberry. Nuances of strawberry, cassis and ginger.

Taste : delicate structure, silky texture, harmonious, fresh, good complexity, balance well achieved by the combination of crunchy acidity with fresh fruit and medium concentration, finishes elegant and fresh.



Excellent as an appetizer, it accompanies well dishes based on fish, seafood, pizzas, pasta, grilled white meats and soft cheeses.

Beste served : 8° C.



EPAL, 100 boxes of 6 x 75cl.

