

Tagus

SHIRAZ & TOURIGA NACIONAL 2013

Denomination Regional Tejo

Type Rose

Grape varieties Shiraz and Touriga Nacional

Region Tejo

Soil Poor and Sandy

Harvest By hand to small cases of 15 kg

Vinification After cold maceration, grapes are pressed

and fermentation takes place in stainless steel tanks, with temperature control at

aprox 16°C.

Alcohol 13 % vol.

Total acidity 6 g/l

Residual sugar < 4 g/l

Tasting notes "Pretty pink" vibrant rose colour. This wine

has an elegant bouquet of fresh strawberries and raspberries and a hint of dried herbs. A more serious and fresh style of rose with a crisp yet smooth palate that unlike may rose wines finishes quite dry leaving you with want for another mouthful. Given this is a drier style of rose it is a great barbeque wine either by itself or with salmon, chicken and any number of fresh salads.d maceration, grapes are pressed and fermentation takes place in stainless steel tanks, with temperature control at

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