

Quinta do Passadouro®

Passa Rosé

2019



TASTING NOTES

This wine presents a bright and deep rosé colour. The nose reveals red fruit aromas. The palate is well-structured with a well-balanced acidity leading to a long and delicious finish.

GRAPE VARIETIES

50% Touriga Francesa, 50% Tinta Roriz

Harvest: from 7th to 21st of September

VINIFICATION

Its pink colour results from the direct pressing of red grapes at a precise point of ripeness. The fermentation took place in stainless steel vats at controlled temperatures for three weeks.

MATURING

The entire wine was aged in stainless steel vats for a period of five months. No wood was used.

SERVING TEMPERATURE

9°C-11°C

TERROIR

Appellation
Douro Doc - Sub-region of Cima Corgo
Rio Pinhão Valley

Vineyard description
Altitude: 550 mts
Soil: schist and granite
Plantation system: traditional walled terraces made with schist stone

WINES ANALYSES

Alcohol: 13%
Total sugar: 1.2g/dm³
Total Acidity: 4.9g/dm³
Ph: 3.39