

QUINTA DA REDE RESERVA ROSÉ 2021



APPELLATION

D.O.C.

REGION | SUBREGION

Douro | Baixo Corgo

GRAPE VARIETIES

Touriga Nacional (60%), Touriga Franca (15%) and Tinta Amarela (25%)

TOTAL PRODUCTION

3466 Bottles

ANALYTICAL PARAMETERS

ALCOHOL

13% Vol.

PH

3,22

TOTAL ACIDITY

6,1 g/L

TOTAL SUGAR

1,10 g/L

TYPE

Rosé

VINTAGE

2021

DESIGNATION

RESERVA

COLOUR

Salmon open color

SCENT

Very fine, elegant, with delicate hints of wild strawberries and raspberries, mineral flint notes, discreet smoked to add complexity

TASTE

Very expressive, with red fruit surrounded by firm and crunchy acidity. light, but at the same time intense, dry, with plenty of freshness and balance in the long finish

VINIFICATION

Whole bunch, very gentle pneumatic pressing, using only the drop must. Half fermented in stainless steel at 15°C, the other half in new French oak barrels. In both cases, the fine lees were agitated after fermentation.

AGEING

50% of the wine aged for six months in new French oak barrels

PAIRING SUGGESTIONS

It is a serious, ambitious rosé, ideal to accompany seafood with sauce, elaborate fish dishes, pasta with clams or shrimp, exotic oriental cuisine

SERVING TEMPERATURE

16-18°C

OBSERVATIONS

Keep the bottle in a cool and dry place to preserve its characteristics. Can evolve well over six or seven years.

WINEMAKER

Paulo Nunes

AWARDS

