

REDE COLHEITA ROSÉ

2021



APPELLATION
D.O.C.

REGION | SUBREGION
Douro | Baixo Corgo

GRAPE VARIETIES
Touriga Nacional (20%), Touriga
Franca (30%), Tinta Roriz (50%)

TOTAL PRODUCTION
20.000 Bottles

ANALYTICAL PARAMETERS

ALCOHOL
12,5% Vol.

PH
3,30

TOTAL ACIDITY
5,43 g/L

TOTAL SUGAR
< 5,0 g/L

TYPE	VINTAGE	DESIGNATION
Rosé	2021	COLHEITA

COLOUR
Salmão definido

SCENT
Expressive and elegant red fruits, especially cherry, wild strawberry and raspberry.
Nuances of blackcurrant and ginger

TASTE
Pleasant fruity expression, with a nice balance resulting from the crispy acidity and the bright and young red fruit. Firm body and a lingering, refreshing and gastronomic finish

VINIFICATION
Total de-stem, gentle and delicate pneumatic pressing, with a yield of just 60%.
Alcoholic fermentation at a temperature of 15°C

AGEING
For 2 months in the bottle

PAIRING SUGGESTIONS
Excellent as aperitif, pairs very well with smoked fishes, seafood, pizzas, pasta and a variety of oriental dishes

SERVING TEMPERATURE
8°C

OBSERVATIONS
Keep the bottle in a cool and dry place to preserve its characteristics

WINEMAKER
Paulo Nunes

AWARDS

QUINTA
DA REDE
DOURO

WWW.QUINTADAREDE.PT