

# REDE COLHEITA ROSÉ

## 2022



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	2022	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