

QPA

DOURO D.O.C.

PROVA SERIES

Prova Nº 6 Rosé 2020

REFRESHING | TEXTURED | MOREISH

Experimentation is a key tenet of winemaking, as one seeks to make better wines from vintage to vintage. The Prova series allows us to bottle stand out wines from such experimentation.

Prova Nº 6 2020 Touriga Nacional Rosé is the first Rosado bottling from Quinta da Pedra Alta. The wine is refreshing, textured, and exceptionally drinkable.

VINTAGE: 2020 saw above average temperatures through spring and summer combined with low yields which led to rapid ripening in much of the Douro. The elevation and better yields at Quinta Da Pedra Alta resulted in a more gradual ripening curve which allowed us to pick the grapes with full flavour and good acidity.

VINIFICATION:
Once the grapes are picked our aim throughout is to preserve the aromatics and fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. Picked early in the morning the grapes are whole bunch pressed as soon as they arrive at the winery and the juice drained off immediately. The juice is then fermented by wild yeasts at 15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. Fermented to dryness, the wine was matured sur lie for 10 months before being blended and bottled in August 2021.

COLOUR:

Pale salmon

AROMA:

Delicate aromas of red fruits, together with a floral lift

PALATE:

Bursting with strawberries and raspberries with great texture and a sustained finish

SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

FOOD SUGGESTIONS:

Olives and fresh bread

CELLARING

Drink now, but will gain further complexity over the next 3 to 5 years

Suitable for Vegetarians & Vegans



Bottles Produced: 1250

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (100%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferment in stainless steel tank		
Vine Age	20 years old	Malolactic	No		
Vines per Ha	Average 3700	Maturation	Stainless steel sur lie		
Pruning Method	Double cordon	Fining & Filtration	Bentonite 0.65 micron cartridge filter		
Altitude above sea Level	350 metres asl	Bottling Date	13 th August 2021		
Yield	Average of 8 ton/ha	ANALYSIS			
Harvest Period	3rd September 2020	Alcohol (%)	12.5%	Total Acidity (g/l)	5.6g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	2.1g/l	Total SO2 (mg/l)	82mg/l
		pH	3.2	Free SO2 (mg/l)	19mg/l