



IMENSO SABER. IMENSO SABOR.

# QUINTA DOS CARVALHAIS COLHEITA ROSÉ 2021

**TYPE:** Still **COLOUR:** Rosé

**DESIGNATION OF ORIGIN:** DOC Dão **REGION:** Dão

**COUNTRY OF ORIGIN:** Portugal **SUSTAINABLE VITICULTURE:** Yes

## THE WINE

Quinta dos Carvalhais Colheita Rosé is a rosé wine from the Dão of exceptional quality that embodies richness and elegance. Heir to an ancient wisdom, Quinta dos Carvalhais allies experience with innovation to create incredibly elegant wines with intense, yet delicate, flavours and a personality that reflects the region.

## TASTING NOTES LAST TASTED: 2022

The slightly blush colour of this rosé reminds us of its elegant aroma, which reveals soft notes of forest fruits, such as raspberries and blackberries, and floral nuances of great refinement. On the palate, this wine has a crisp acidity typical of the Dão region that adds freshness. Elegant, complex and compelling, this wine has further notes of fruit that invite a long and harmonious finish.

## HARVEST YEAR

Unusually warm spring. Rainfall in winter was roughly in line with the norm. Flowering took place in the second fortnight in May, which was generally dry. Summer months registered maximum temperatures within the normal range, with the exception of August, and minimum temperatures that were below average. With temperatures never rising above 35°C, the grapes were afforded a good maturation period. The harvest took place with some rainfall.

**WINEMAKER:** Beatriz Cabral de Almeida

**VARIETIES:** 47% Touriga Nacional, 37% Alfrocheiro Preto, 16% Jaen

## WINEMAKING

The Touriga Nacional, Alfrocheiro and Jaen grape varieties were harvested and vinified separately. The harvest took place earlier than normal for a red wine, in order to maintain a good acidity and freshness in the grapes. They were gently pressed, without destemming and soft-crushing, in a pneumatic press, and the must was fermented "off the skins" in stainless steel tanks at between 14°C-16°C.

## MATURATION

Quinta dos Carvalhais Colheita Rosé was bottled soon after it had aged for around 4 months in stainless steel tanks and 225L barrels of used French oak (70% stainless steel + 30% oak).

## STORE

One of the principal characteristics of Dão wines is their longevity. In its first two years this rosé reveals a notable freshness; after this time it will evolve positively and become even more complex.

## SERVE

Serve at between 10°C-12°C.

## ENJOY

Incredibly versatile, this wine can be consumed as a simple aperitif. However, it is very gastronomic and pairs wonderfully with sushi, fish dishes, seafood, salads and even light white meat.

## TECHNICAL DETAILS

Alcohol: 11,5% ±0,5 | Total Acidity: 5,8 g/L ±0,3 (tartaric Acid) | Total Sugars: 2,5 g/L ±0,5 | pH: 3,25 ±0,1

## NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,1 g | Sugars: 0,3 g | Energetic Value: 287 kJ/69 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

## ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2021-12-13 **BOTTLES PRODUCED:** 12.490

**AVAILABLE CAPACITIES:** 750 mL

## BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

## INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org/ip\\_ipm/IOBC\\_IP\\_principles.html](http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



**BE RESPONSIBLE. DRINK IN MODERATION.**

