



VINEYARDS: Vineyard plots of Casal Sta. Maria, dedicated exclusively to the production of rosé, since 2017.

YEAR: Starting with a relatively hot and dry spring, which allowed for good flowering. Progressing later to a cooler, but cleaner summer, it allowed the ripening period of the grapes to pass, without any disease affecting them.

VINIFICATION: Manual harvest, in which the bunches are carefully transported to the cold room, avoiding oxidation and colour extraction. In the cellar, selection on the sorting table, slight crushing of the grapes by centrifugal method, followed by cold pressing. The juice decants for about 48 hours in stainless steel vats, after which fermentation begins, half in used and new French oak barrels of 225L and 500L and the other half in stainless steel vats. Finally, the wine ages in fine lees for about 6 months with bâtonnage.

WINEMAKER'S COMMENT: Designed to be harmonious and empathetic as much as our terroir's identity, it is a rosé where aesthetics is an absolute criterion. Faint salmon colour with a shiny appearance. Nose with notes of peach and slightly mineral, combined with elegant notes of barrel. On the palate it is fresh, slightly salty, balanced and with sensations of pleasant texture and intensity.

CONSUMPTION: It should be drunk at 8-10°C. It should be open between May 2022 and August 2023.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2021 | Region: Lisbon | Varieties: Touriga Nacional, Pinot Noir and Syrah | Alcohol: 12,5% | Total Acidity: 5,28g/l | pH: 3,32 | Residual Sugars: <0,6g/l

Capacity: 750ml,1500ml | Bottles/Box: 6 | Boxes/Row: 7 | Rows/Pallet: 12 | Boxes/Pallet: 84 | EAN Bottle: 5600287408206 | EAN Box: 15600287408203

