

FACT SHEET

CUVÉE N°5

GRAPE VARIETALS

Castelão (Periquita), Trincadeira (Tinta Amarela) and Aragonez (Tempranillo).

CONCEPT

A "non vintage" Rosé that blends the youth and freshness of the youngest vintages with the complexity of lees ageing, that only older vintages can give. It is refined and complex, without ever losing the simplicity and freshness that makes a great Rosé.

SOILS AND VINEYARDS

The grapes come from our own vineyards, without irrigation, with an average age of 20 years and from mostly granitic soils, resulting from the degradation of the mother rock by varying the percentage of limestone from parcel to parcel, varying the PHs of the soils between 5.7 and 8.2. Water closeness is a determining factor in all our vineyards, in which the water tables are close, guaranteeing fresh soils.

VINIFICATION

Manual night harvest to ensuring that the grapes are fresh, followed by gentle crushing into the vat by gravity (the grapes never touch pumps), with an open valve. Then, natural cold decanting, without any additives. Indigenous yeast fermentation in stainless steel vats without any barrel (unoaked). 55% drained juice and 45% whole bunch pressing.



CLIMATE

Continental mediterranean, hot and dry days, with very cold nights.

TASTING NOTES

Light salmon colour. The creamy texture on the pallet and a sensation of sweetness is perfectly balanced with a refreshing level of acidity.

FOOD PAIRING

Well matched to a range of lighter dishes such as seafood, pork and chicken. Surprisingly successful with more strongly flavored Indian, Thai, and Japanese cuisine.

STORAGE AND SERVICE

Store at 6-8°C to serve at 10°C and enjoyed at 12°C.

ANALYSES

Alcohol: 12,5% Vol.

Sulphites: 90 < SO₂ < 110 mg/L
(biologic/organic standards < 150mg/l).

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA