



FACT SHEET

GRAPE VARIETALS

Touriga Nacional, Aragonez and Castelão.

CONCEPT

Sexy Rosé "Floraison" is a wine resulting from the natural fermentation of Touriga Nacional, Aragonez and Castelão grape varieties. The vineyards are partly in integrated production mode and partly in organic production mode, both certified. The winemaking is low-intervention to allow the pure expression of the Alentejo terroir.

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. Fermentation at controlled temperature in stainless steel vats without any barrel (unoaked).



CLIMATE

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

TASTING NOTES

Pale blush pink color due to the open color of Castelão, floral aroma of Touriga Nacional and notes of fresh red fruit from Aragonez. It has a creamy texture on the palate 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 flavoured Indian, Thai and Japanese cuisine that are enhanced by a wine that combines a medium-body, notable fruitness and considerable freshness.

STORAGE AND SERVICE

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

ANALYSES

Alcohol: 12,5% Vol.
Sulphites: $10 < SO_2 < 60$ mg/L
(biologic/organic standards < 150 mg/l).
Gluten-free | Vegan.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA