

GRAPES

70% Touriga Nacional
30% Pinot Gris

TASTING NOTES

This is a very innovative, fresh style of rose made from a blend of Touriga Nacional fermented in stainless steel and Pinot Gris that was fermented in second-use French oak barrels.

The Touriga Nacional provides the fruit & acidity to the blend while the Pinot Gris adds textural complexity. The result is an impressive, gastronomic Rose style.

Our Rose is bursting with bright, red fruit flavours of strawberry and raspberry that have a creamy textured palate. Extremely refreshing and dangerously drinkable this the perfect wine for the warm Portuguese summer months.

PAIRING SUGGESTIONS

Rose is such a great, fun wine to prepare with a wide range of foods. It is great with charcuterie, smoked salmon, grilled white meats, spicy Indian and Thai cuisine and even fresh strawberries with double cream. This is a wine to break rules with. Enjoy outdoors with friends.



NATURALMENTE

CELLARING POTENTIAL

A wine ready to drink young and should be consumed within the first 3 years

TECHNICAL DETAILS

Alcohol: 11% Vol
Tartaric Acid: 6.5 g/l
p.H:3.40
Residual Sugar: 1.2 g/l

MINIMAL INTERVENTION
MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.