NOGUEIRINHA

DOC ROSE 2023



VINEYARD

GRAPES: Tinta Roriz e Touriga Nacional

OENOLOGY

The grapes are sorted and transported directly to the winery in perforated PVC boxes for better aeration. Vinification with crushing and total destemming. Fermentation in temperature-controlled stainless steel vats. Storage in stainless steel.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

11,5 % Vol Total acidity: 5,8 gr/l

TASTING NOTES

The texture of the schist soil and its altitude of 400 metres give rise to a balanced, fresh wine with expressive red fruit aromas. With a sensation of vibrant minerality.



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