

TITULAR ROSÉ BLUSH EDITION 2018

Dão D.O.P. 2018 | ROSÉ WINE



Grape variety / Touriga Nacional

Oenologists / Carlos Magalhães, Manuel Vieira and Carla Rodrigues

Vinification

Made exclusively with Touriga Nacional, the grapes were directly pressed in a pneumatic press and subject to slight maceration – just enough to get a light and attractive color. Total alcoholic fermentation in stainless steel vats at controlled temperature.

Tasting notes

Made exclusively with Touriga Nacional, subject to slight maceration – just enough to get a light and attractive color – this rosé expresses all the aromatic richness of the variety in a fresh and funny way.

Chemical Analysis

Alcohol: 13%
Total Acidity g/L: 6,82

Residual Sugar g/L: <2
pH: 3,26

Logistics

Box: 6 bottles of 75cl
Measurements cm: 30x25x16,5
Gross Weight: 7,696 kg
Pallet: 92 boxes with Europallet
4 levels with 11 boxes & 4 levels with 12 boxes

More information

Stabilized naturally, is likely to create some deposit.
Should be served at a temperature between 8 - 10°C