



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:

QUINTA DA SEQUEIRA ROSÉ 2012

Appellation:

Protected Designation of Origin Douro (DOC Douro)

Type:

Family-owned estate

Quantity produced:

5340 bottles 750 ml

Grape Varieties:

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinta Barroca

Winemaking:

Made from the best grapes of the Quinta da Sequeira, the juice was fermented at low temperature for three weeks.

Fermentation equipment:

Stainless steel tanks for temperature control, in order to enhance all the aroma and flavors of the grapes.

LABORATORIAL ANALYSIS:

Alcohol Content:

13,50 % vol. (20 °C)

pH:

3,15

Total Acidity:

5.58 g/dm³ (ácid)

Residual Sugar:

12 g/dm³

TASTING NOTES:

Color:

Bright condition with intense rose color

Aroma:

Intense and fresh with cherry and red fruits aroma

Palate:

Full, soft, fresh and well balanced acidity resulting in a long and very pleasant wine.

SERVING:

The ideal temperature for consumption is 7°C.

GASTRONOMY:

Aperitifs, salads, sushi, and all kind of white meat and fish.

WINEMAKER:

José Conceição