



QUINTA DA SEQUEIRA  
SINCE 1899

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**PRODUCT:**

**Appellation:**

**Type:**

**Quantity produced:**

**Grape Varieties:**

**Winemaking:**

**Fermentation equipment:**

**QUINTA DA SEQUEIRA ROSÉ 2019**

Protected Denomination of Origin Douro (DOC Douro)

Family-owned estate

9333 bottles 75 cl

Touriga Nacional, Touriga Franca, Tinta Roriz

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

Jacketed stainless steel tanks for temperature control, in order to enhance all the aroma and palate of the grapes.

**LABORATORIAL ANALYSIS:**

**Alcohol Content:**

13,50 % vol. (20 °C)

**pH:**

3,34

**Total Acidity:**

5,30 g/dm<sup>3</sup> (ácid)

**Residual Sugar:**

4,10 g/dm<sup>3</sup>

**TASTING NOTES:**

**Color:**

Bright condition with intense rose color

**Aroma:**

Intense and fresh blackberry, strawberry and cherry fruits

**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.

Best with aperitifs, salads, sushi, and all kind of white meat and fish.

**GASTRONOMY:**

**WINEMAKER:**

Alexandra Pinto