

PINHAL DA TORRE

## ALQUEVE TRADICIONAL ROSÉ 2019

### Classification

DOC Do Tejo

### Type

Rosé

### Grape Varieties

Tinta Roriz & Syrah

### Soil Type

Mainly sandy and clayish

### Quantity Produced

10.000 bottles

## CHARACTERISTICS

### Tasting Notes

Presents a pink color, peach notes, delicate ripe fruit, fresh and aromatic, good acidity and good finish.

### Vinification

Wine produced by the traditional process in stainless steel vats with fermentation temperatures at about 18°C

### Expected Longevity

3 years

### Service

Should be served at a temperature of 10°C, to accompany fish and sea food dishes

### Conservation

Bottles in cool dark place between 8 and 10°C and with relative humidity close to 80%

### Alcohol

12,38 %

### Total Acidity

5,65 g/L

## DISTINCTIONS

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