

PINHAL DA TORRE

ALQUEVE TRADICIONAL ROSÉ 2020

Classification

DOC Do Tejo

Type

Rosé

Grape Varieties

Tinta Roriz, Touriga Franca & Syrah

Soil Type

Mainly sandy and clayish

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 around 14-16°C

Expected Longevity

5 years

Service

Should be served at a temperature of 7°C, to accompany salads, fish and sea food dishes.

Conservation

Bottles in cool dark place between 5-7°C.

Alcohol

12,5 %

Total Acidity

5,6 g/L

