



POUCA ROUPA ROSÉ 2021

Denomination	Regional Alentejano
Type	Rosé
Grape varieties	Touriga Nacional, Aragonez, Cabernet Sauvignon
Soil	Schist
Harvest	Mechanical harvest at night
Vinification	The grapes are de-stemmed and gently crushed, being cooled down inside stainless steel tanks to a temperature of 10° C. They rest during 8 hours to allow a greater extraction of aromas from the skins without extracting too much anthocyanins and tannins. The juice is clarified and fermentation occurs at controlled temperature.
Alcohol	12% vol.
Total acidity	6,9 g/l
Residual Sugars	< 4 g/l
Tasting notes	Light salmon color. Aroma dominated by red fruits, combining well with a vegetal character. Good volume and well-balanced acidity with a long finish.
Food pairings	To drink as aperitif, also combining well with Mediterranean salads and Asian cuisine.