

BACALHÔA TOURIGA FRANCA

ROSÉ 2018



PENÍNSULA DE SETÚBAL REGIONAL WINE



Touriga Franca (100%)



NA



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,178 x 0,324m
Case Volume: 0,013 m3



Filipa Tomaz da Costa



PROFILE

Early harvest, after a carefull sampling of the grape in the vineyard. This wine is 100% produced from Touriga Franca grape variety, from the sandy soils of the Setúbal Peninsula, in our "Tátas" vineyard. The grape entered the cellar, chilled and gently pressed; the obtained must, after being clarified, was fermented at low temperatures (10-12° C), thus achieving a very slow fermentation, aiming to the preservation of the primary aromas of the grape variety. The final lot was made in March 2019, taking advantage of the "explosion" of aromas and freshness that marks the wines just fermented, and was soon bottled.

TASTING NOTES

This rare, pale pink wine has an intense, rich and complex aroma with floral and fruity notes like blueberries and raspberries. In the mouth these aromatic sensations are enhanced and intensified, which together with a good natural acidity, originate a wine with a full finish, very mineral, dry and fresh. Given its rarity we can define it as Elegant, Rare and Original.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 12,0
TOTAL ACIDITY (g/l AT): 5,7
PH: 3,13
SO₂ 90
RESIDUAL SUGAR: 1,7
SOIL TYPE: Sandy Loam
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal served as an appetizer, or as a companion of cold dishes such as ceviches, tartars and salads. It is a good companion of soups, fish dishes and light meat dishes. Given its body and aromatic complexity, it also pairs very well with spicy cuisines.

HISTORY

Originating wines of Superior Quality, the Touriga Franca grape variety is perhaps one of the best red varieties of Portugal, reason why, Bacalhôa, has been promoting its planting. In the last years, having found exceptional qualities in the rosés wines of this variety, to bring this gem to consumers by incorporating this product in our range of single variety of Bacalhôa brand. This is the first harvest of this rose wine that we bottled.



BACALHÔA

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