MARIANA ROSE WINE | 2020

REGION: VIDIGUEIRA | ALENTEJO PRODUCER: HERDADE DO ROCIM VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

CLIMATE > Typically mediterranean and set in the sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

SOIL > Poor land, predominantly of granite and schist. Great pedological potential for the cultivation of vines and for obtaining quality wines.

VARIETIES > Touriga Nacional and Aragonez

The Touriga Nacional is trellised in LYS, a multi-spaced system allowing for greater canopy shade, and the Aragonez variety is trellised in the vertical shoot position. The rows have an east/west orientation.

ANALYTIC PARAMETERS

Alcohol Content > 12,5% Total Acidity > 6,000 g/dm3 Volatile Acidity > 0,27 g/dm3 Residual Sugars > 2,9 g/dm3 pH > 3,32

VINIFICATION > Manual harvest into 12 kg boxes. After selection on a vibrating sorting table, the grapes underwent cold maceration. Fermentation took place in small steel tanks at a temperature of 14°C for 15 days.

AGING > Bottle aging for two months.

TASTING NOTES > Pale pink colour. Minerality and fresh red fruit. Volume and nice freshness.

Contém Sulfitos | Contains Sulfites | Contient Sulfites | Enthält Sulfite







ROCIM

