

# Rapariga da Quinta Rosé

ARAGONEZ | TOURIGA NACIONAL | SYRAH

## Winemaking process

The grapes were harvested by hand and transported to the winery in 25 kg boxes, where a second sorting took place. They were gently pressed using a pneumatic press.

After pressing, the grapes were decanted for 48 hours at low temperatures. The must was racked, inoculated with selected yeasts and vinified in temperature-controlled stainless steel vats.

## Analysis

Alcohol: 12.5%  
Total acidity: 5.2 g/L  
Volatile acidity: 0.28g/L  
Ph: 3.34  
Total Sugar (Fructose+Glucose): 1.4 g/L

## Tasting notes

Bright pale salmon color. Almost neutral on the nose, with an attractive mineral freshness and delicate grapefruit notes. On the palate it shows a medium body, white plum skin beats with a crisp acidity. An incisive and persistent finish, which makes it a good wine for food pairing.

### SUGGESTED FOLLOW-UP:



Ideal with appetizers, seafood and grilled fish. It also goes well with salads and spicy pasta dishes.



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