



QUINTA DO COUQUINHO TOURIGA NACIONAL ROSÉ / Douro / 2018
Controlled Denomination of Origin: DOC – Douro

GRAPE VARIETIES: Touriga Nacional

WINEMAKING: The wine was made exclusively with Touriga Nacional grapes from the most elevated areas of Quinta do Couquinho. The grapes were harvested by hand and placed in 20 kg boxes to preserve their identity and freshness. After fully destemmed, they were subjected to a light skin maceration in order to maintain the character of the grape variety. Once the necessary color was extracted, the masses were pressed and the alcohol fermentation process took place at a controlled temperature, in order to preserve all the aromas of the grape variety and to preserve the elegance and freshness that the wine-growing year provided to the grapes.

BOTTLING: April 2019

TASTING NOTES: Bright and intense red color. To the nose, the wine presents very fresh aromas of red fruits, where raspberry and strawberry are evident. In the mouth, it is intense and very fresh, with an elegant and dry finish. Excellent choice for Asian food, fish or fatty meats (salmon or suckling pig) or, simply, to accompany some appetizers on a sunny day. Recommended service temperature between 10 and 12° C.

ANALYTICAL PARAMETERS:

Alcohol: 12,0 (%/v - 20°)

pH: 3,39

Total Acidity: 5,8 g/l (tartaric acid)

Volatile Acidity: 0,2 g/l (acetic acid)

Total Sugar: 0,6 g/l

Contains sulphites

Batch QCROSE18

WINEMAKERS: Victor Rabaçal and João Brito e Cunha

