

VIEIRA DE SOUSA Porto Rosé

This Rosé Port has a brilliant light color. Great aroma of strawberries and plums. A round mouth with smooth tannins.



VIEIRA DE SOUSA

ROSÉ
PORTO

ESTATE BOTTLED BY: VIEIRA DE SOUSA - VINES & WINES, LDA.
PRODUCT OF PORTUGAL

Vinification

The grapes for this wine are picked from our quintas along the Douro Valley. The grapes are selected and pressed immediately after arriving to the winery. The juice is fermented in stainless steel tanks under temperature control. It is bottled the next January.

Tasting Notes

Brilliant pink color, exhibiting a very attractive strawberry aroma, with notes of cherry and a pinch of tannins in the mouth.

Technical Information

PRODUCT: Vieira de Sousa Rosé Port
PRODUCED: Vieira de Sousa – Vines & Wines, Lda.
REGION: Douro
SOIL TYPE : Schist
VINEYARDS: Cima-Corgo
AVERAGE VINE AGE: Over 30 years
GRAPE VARIETIES: Touriga Nacional, Touriga Francesa, Tinto cão, Tinta Roriz
HARVEST PERIOD: September/October
Harvest Method: Hand picked
FERMENTATION: Stainless Steel Tanks
AGEING: Inox tanks
RESIDUAL SUGAR: 102 g/L
ALCOOL: 19,50 % vol
BAUMÉ: 3,4
pH: 3,62
TOTAL ACIDITY: 3,66 g/L Tartaric Acid

FOOD SUGGESTIONS: this is lovely if served fresh as an aperitif or as a cocktail.



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