Quinta da VALEIRA

YOUNG CLASSIC

ROSÉ PORT



TASTING NOTES

COLOUR

Soft cherry.

AROMA

Very fresh and fruity aroma of strawberry and raspberry.

PALATE

Light, fresh and smooth, with flavours of raspberry, strawberry and tropical fruit. Served cold or with ¾ of tonic water and ¼ port, 3 ice cubes and citrus zest (lime, lemon or grapefruit) and a twist of its juice.

LIFE AGEING

Rosé Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour. Best enjoyed lightly chilled.

TECHNICAL INFORMATION

SPECIFICATIONS

Alcohol — 18,5%
Acidity — 3,78(g/l)
pH — 3,73
RS — 79(g/l)

WINEMAKING DETAILS

Grapes are destemmed and crushed and the juice is decanted after just a few hours to limit the colour extraction.

The must is fermented slowly at a very cool 15°C for 10 days to preserve the fresh flavours.

Winemaker: Cláudia Quevedo