

Q.S.S. RARE: ROSÉ

Tasting Notes

This wine has a pale salmon color, the nose has good intensity with notes of raspberry and strawberries that clearly stand out. In the mouth it is tasty with notes of strawberry and minerality.

Vinification:

Fermentation of the juice in stainless steel tanks at a temperature of 13°

Varietals:

Syrah and Touriga Nacional

Vineyards:

Arruda dos Vinhos, Portugal. Mostly hillside vineyards.

Wine Maker:	Filipe Sevinate Pinto
Serving Temp.	10-12°C
Alcohol:	12%
Acidity:	5.70 g/l
Food Pairing:	Sushi, fatty fish, seafood



MIRADOURO DA VINHA

Rosé

Tasting Notes

Pale pink in color with a fresh floral aroma, this Rosé is soft and refreshing in the mouth. It is best paired with fine sushi and grilled fish.

Vinification:

Soft pressing followed by fermentation at low temperature.

Varietals:

Syrah and Touriga Nacional

Vineyards:

Arruda dos Vinhos, Portugal. Mostly hillside vineyards.

Wine Maker:	Filipe Sevinate Pinto
Serving Temp.	10-12°C
Alcohol:	12.5%
Acidity:	4.86 g/l



FORTE DO CEGO

ROSÉ

Tasting Notes

Pale pink color. The aroma has notes of strawberry and pomegranate. In the mouth it is light and refreshing. Best paired with fine sushi and grilled fish.

Vinification:

Soft pressing followed by fermentation at low temperature.

Varietals:

Syrah and Touriga Nacional

Vineyards:

Arruda dos Vinhos, Portugal. Mostly hillside vineyards.

Wine Maker:	Filipe Sevinate Pinto
Serving Temp.	10-12°C
Alcohol:	12.5%
Acidity:	5.1 g/l

