

PAXÁ ROSÉ PREMIUM

ROSE WINE | 2022



REGION: ALGARVE

PRODUCER: JOAQUIM & TIAGO LOPES

WINEMAKERS: FREDERICO VILAR GOMES
DUARTE RAIMUNDO



SOILS: Calcareous Clays

VARIETIES: 100% Touriga Nacional

WINEMAKING: Careful hand-picking in small boxes. Produced with Touriga Nacional grapes where the whole bunches were pressed gently to extract the minimum possible color and maintaining the acidity and freshness aromas of the grape. The fermentation was carried out in small 225 liter barrels of French oak where the wine aged for 6 months.



ALCOHOL: 13% v/v

STORAGE: 16°C

SERVE: Between 10-12°C



GASTRONOMY: This wine is a good companion to the traditional dish “caldeirada” and tomato sauce pastas.



TASTING NOTES

COLOUR: Salmon.

AROMA: Fresh with floral and vanilla notes.

TASTE: Creamy, mineral with a slightly vanilla flavor. Long, fresh and persistent finish.

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