

PAXÁ ROSÉ

Vinho Rosé 2024

Terroir

Clay-Limestone

Grape Varieties

Touriga Franca, Syrah and Castelão

Vinification

Very selective manual harvest, in 20 kg boxes, vinified at a controlled temperature between 14-16°C using the traditional open-spout (bica aberta) method.

Alcohol Content

13% by volume

Storage

Store at 16°C

Service

Serve between 8-10°C

Pairing

Salads and sushi

Color

Pale pink

Aroma

Red fruit aromas, namely raspberry and cherry

Palate

Freshness and acidity harmonized in a long and fruity finish

