

PAXÁ ROSÉ PREMIUM

Vinho Rosé 2025

Terroir

Clay-Limestone

Grape Varieties

100% Touriga Nacional

Vinification

Very selective manual harvest in 20 kg boxes. Produced with Touriga Nacional grapes. Fermentation was carried out in small 225-liter French and American oak barrels, where the wine aged for 6 months on the lees

Alcohol Content

12% em volume

Storage

Conservar a 16°C

Service

Servir entre os 10-12°C

Pairing

Fish stews (caldeiradas) and pasta with tomato

Color

Salmon

Aroma

Fresh with floral and vanilla notes.

Palate

Creamy and mineral with a light vanilla flavor. Fruity, fresh, and persistent finish

Paxawines.pt

