








Muxagat Rosé 2021

	Region: Douro Sub-Region: Douro Superior		60% Touriga Nacional 40% Tinta Roriz		Micashist		1300ft		18 years
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 The grapes come from Quinta Vale Cesteiros and arrive at the winery in 20kg boxes and cool for 12 hours. The grapes are gently pressed in vertical press with stems and the must is settled in underground concrete vats. Fermentation is done with indigenous yeast in stainless-steel and french oak barrels. Age 9 months with the lees.

	Alcohol	pH	Residual Sugar	Volatile Acidity	Total Acidity
	12.5%	3.30	<1g/L	0.2g/L	5.6g/L

	August 2022 5003 bottles 750mL		Cases	Carton weight	Pallet	
					Cases	Wieght
			6 bottles	7.5kg	120	925kg
			12 bottles	15kg	60	

 Salmon pink color, lively, attractive and bright. The aroma is complex and intense, with notes of red fruits and also a floral note. In the mouth it becomes a persistent and intense wine, with fresh acidity.

 Appetizers, Salads, Pasta, Pizza, White Meat and Fish Dishes
Serve at 50-54 degrees

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