



pormenor

Rosé 2021

### Bottling:

26th April 2022

### Chemical Analysis:

Alcohol: 10,80% vol.

PH: 3,23

Total Acidity: 6,40 g/dm<sup>3</sup>

Volatile Acidity: 0,40 gr/L

Total Sugar: 0,60 g/dm<sup>3</sup>

So<sub>2</sub> Free: 15 mg/dm<sup>3</sup>

So<sub>2</sub> Total: 50 mg/dm<sup>3</sup>

### Grapes:

Touriga Franca

Tinta Barroca

### Quantity

### Produced and Bottled:

2.395 bottles of 750ml;

### Producer

Pormenor Vinhos

### Vinification:

Pormenor Rosé 2021 was produced with a blend of typical red grapes from Douro, Tinta Roriz, Touriga Franca and Tinta Barroca.

Grapes from old vines, above 50 years, planted at altitudes between 500m and 600m in Alijó and Barcos Cima Corgo. 2021 was a balanced year.

The grapes for this Pormenor Rosé were harvested in the second week of September in order to keep it natural acidity and contained alcoholic degree.

After the sorting table, the best grapes were gently pressed, and decanted for 24 hours. The fermentation was natural - spontaneous - with indigenous yeast, without any yeast addition.

Fermentation with no temperature control or battonage and ageing in stainless steel vats with the fine lees (Sur Lie) until bottling.

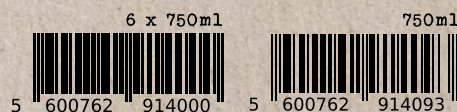
### Tasting Notes:

Clean and light red in color. Produced to drink by itself but specially good for food.

On the nose, you may find good minerality and freshness with red fruit, strawberries and cherry.

On the palate, a vibrant crispy acidity, minerality and salty with a good structure from the old vines and ageing with the lees. Intensity and good mouthfeel with medium and balanced mouthfeel. We also believe this wine has a good ageing potential in bottle.

Good by itself. With low and medium fat dishes. Fish, white meat, poultry and pasta.





### PORMENOR VINHOS, LDA


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