



KNOWLEDGE FROM TRADITION

FELIX ROCHA COLHEITA ROSE
TOURIGA NACIONAL & PINOT NOIR 2011

FÉLIX ROCHA

Production

The Touriga Nacional and Pinot Noir vineyards were planted several years ago on clay-limestone soils dating from the Jurassic period. The solar exposition, facing Southwest and the viticultural effort originates high quality grapes for red and rosé wine production. The vineyards average yield is 60hL/ha.

Vinification

Grapes harvested by machine at the ripening peak, in early September. Quickly transported, under inert atmosphere, to our winery to be processed with all its potential in aroma and flavour. The clusters were destemmed and crushed before entering the steel-tanks. Skin "cold soak" for 3 hours and racking off. Static decantation by cold and controlled fermentation at 14°C..

Élevage

The wine stayed "sur lie" for increment of its structure followed by a gentle fining before cold stabilization. Slight filtration to preserve the wine integrity. Bottled in March 2012.

Service

Already drinkable.
Food pairing: Grilled seafood, white meat and oriental.
Service temperature: 8-10°C

Technical Data

Total Alcoholic Graduation (%/vol.): 12,5
Total Acidity (g/L Tartaric Acid): 5,7
Volatile Acidity (g/L Acetic Acid): 0,54
pH: 3,51
Dry Extract (g/L): 23,5
Residual Sugar (g/L): 1,8

Tasting Notes

Bright and clear red colour. Aromas of red fruits jelly with a slight floral.
Pleasant and easy drinkable.

Service

8°-10°

