

JOÃO PORTUGAL RAMOS VINHA DA ROSA 2023

Vinha da Rosa arises from the desire to create a wine from an organic vineyard, surrounded by the colors and aromas of the rose bushes.

Since Roman times, rose bushes have been intrinsically linked to vines, creating an important habitat for some insects and functioning as an alert system in case of any problem in the vineyard.

Denomination

DOC Alentejo

Viticultural Year

2022/2023 was characterized by being an atypical year, with a hot and rainy winter, a very hot and dry spring and an equally hot summer. Throughout the growing season, high temperatures and low precipitation in some months contributed to a hot year, but with deviations in the climate pattern. The plants vegetative cycle was early resulting in homogeneous and balanced maturations. The wines from this harvest are fresh, aromatic, well-structured and nicely balanced.

Grape Varieties

Field blend of Touriga Nacional and Syrah

Harvest

The grapes were harvested before the verison to guarantee acidity and freshness. Handpicked early in the morning to small cases in order to preserve the fruit's quality and freshness.

Vinification

Upon arrival at the winery the grapes were carefully selected in a sorting table, destemmed and gently pressed. Fermentation took place at low temperatures in stainless steel vats. Part of the batch fermented and aged in used 500 litres barrels.

Tasting notes

A pale pink colored wine with a fine and delicate aroma. Fresh, structured, with notes of raspberry and tropical fruit ending with a long finish.



Vines Age 21 years

Altitude

310-320 meters

Solar Exposure North South-West Soil Schist

Best Served

8-10° C

Vineyard Trellis System

Bottling

June 2024

Alcohol 12%

Analytical Data

Total Acidity: 5,5 gr/L

pH: 3,00

Residual Sugar: < 4 gr/L

Unilateral cord



