



## Dão DOC Quinta das Marias Rosé 2017

Grape Variety: Tinta-Roriz (Tempranillo)

Date of harvest: 8.9.2017

Wine making: The grapes are handpicked and immediately brought to the winery where they undergo hand selection, destemming and crushing. The must is cooled down to 12°C with the help of dried ice (CO2). Skin contact during 4 hours. The must is then fermented in a stainless steel tank at 16°C.

Production: 1'390 Bottles of 75 cl

Bottling: March of 2018

Alcohol: 13,5 % VolTotal Acidity 5,25gr/L, pH 3,69

Saccharose/Glucose/Fructose: 6.2~gr/L

Responsible for this wine:

Owner and Winemaker: Peter Viktor Eckert

Assistant Manager: Victor Lopes

Vineyard manager: José Faria

Consulting Enologist: Eng°. António Narciso