



Quinta das Marias
Oliveira do Conde

Dão DOC Quinta das Marias Rosé 2021

Grape Variety: 60% Alfrocheiro Preto
40% Touriga Nacional

Date of harvest: 23rd and 28th September

Winemaking: The grapes are handpicked and immediately brought to the winery, where they undergo hand selection, destemming and crushing. After, they are cooled down and smoothly pressed. Decantation followed by fermentation in stainless steel tanks with temperature control during 15 days. After fermentation the wine aged for 4 months on light lees, first month with „bâtonnage“.

Production : 1'300 Bottles of 75 cl

Bottling : March of 2022

Alcohol: 13,50 Vol. %, Total Acidity 5,53 gr/L
Saccharose/Glucose/Fructose : 0,4 g/L

Responsible for this wine:

Owner: Peter Viktor Eckert
Assistant Manager: Victor Lopes
Vineyard Manager: José Faria
Winemaking: Luís Lopes

