



Quinta das Marias

Oliveira do Conde

Dão DOC Quinta das Marias Rosé 2022

Grape Variety: 80% Alfrocheiro Preto
20% Touriga Nacional

Date of harvest: 25th 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 3 months on light lees.

Production : aprox. 3000 Bottles of 75 cl

Bottling : February of 2023

Alcohol: 13 Vol. %, Total Acidity 5,71 gr/L
Saccharose/Glucose/Fructose : 0,8 g/L

Responsible for this wine:

Owner: Peter Viktor Eckert

Assistant Manager: Victor Lopes

Vineyard Manager: Carlos Almeida

Winemaking: Luís Lopes

