

HERDADE DO FREIXO

Established 1808

FREIXO TERROIR

ROSÉ 2019

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETIES

Touriga Nacional 100%

WINEMAKING AND AGEING

Manual harvest and selection for 18 kg boxes.

Total destemming, light pressing using the "drained tear"(tête de cuvée).

Cold static decanting, followed by fermentation in stainless steel vats at a temperature of 12-14°C.

Later ageing in stainless steel vats until bottling.

CONSUMPTION AND LONGEVITY

Ideal consumption temperature at 8 °C. Ideal to accompany with fresh fish, sushi and sashimi, salads, white meats and grilled red meats.

WINEMAKERS NOTES

Light salmon color. Aroma of white flowers, raspberry and apricot.

Very elegant in the mouth, long, smoked and refreshing.



WINEMAKERS TEAM

Diogo Lopes

Xabier Kamio

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13 %

Reducing sugars: 0,3

Total acidity: 5,9

PH: 3,47

QUANTITY PRODUCED

3 333 bottles