



CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

MR PREMIUM ROSÉ

REGION
Alentejo

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2013

VARIETIES
Touriga Nacional

AREA OF VINEYARD
1.5 hectares

SOIL TYPE
Clay-limestone with granite and schist

BOTTLED
February 2013

PRODUCTION
3,425 bottles

VITICULTURE
6 tons per hectare. Manual harvest carried out in 5 different plots of Touriga Nacional. Grapes transported in boxes of 20kg and conserved for 24 hours in the refrigeration chamber at 0°C.

VINIFICATION
Manual carpet choice of bunches. Pressing at low temperature of each plot separately to cold 550L tanks. Decanting of 3 of the vats for 5 days and beginning of fermentation with passage to new barrels on the 2nd day. Due to the characteristics of the grapes, two vats of 550Lts /2 plots were pressed directly to barrels with top fermentation without yeast. Fermentation for 16 days in barrel with daily battonage and light battonage during the first 2 months. Stage on the lees in barrels for 6 months.

ANALYSIS
Alcohol content: 13,0%
Total acidity: 6,4g/L; pH:3,39
Reduction sugar: 0,6g/L



UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182100230	30	8,0	8,0	1,45	1	9	13	120
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
25602182100234	3 BOTTLES	30,2	26,4	8,0	4,3	120 x 80	165	516