# III = lavradores defeitoria

## LAVRADORES DE FEITORIA BEES

### ROSE 2021 | DOC DOURO

Wines that express the Douro directly, through the blend of native grape varieties planted in the various estates of Lavradores de Feitoria, located in three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. Produced from the youngest vineyards and aged in stainless steel, we privilege a young, fresh and fruity profile. Uncomplicated wines, ideal for day-to-day drinking, on their own or with casual meals. With fruity notes, but dry in the mouth, it is an assumedly gastronomic rosé.

Winemaker: Paulo Ruão Harvest: Manual harvesting in small cases Grapes: Touriga Franca and a blend of native grapes varieties Vinification: Fermentation stainless steel

Soil: Xchist

Vineyards: Average of 20 years

# **Tasting Notes**

Color: lychee rose.

Nose: Elegant, harmonious and very fruity. It presents fresh strawberry-like fruit, with very fresh apricot nuances.

Aging: stainless steel

Mouth: Fresh, elegant, and quite fruity. With a pleasant taste of wild berries, such as raspberry, apricot, and cherry, it is a light and fresh rosé.

Serving temperature: 11.ºC

Harmonization: To drink as an aperitif, solo, or at the table, with tapas, pizza, white meats, and pasta with white sauce. Suitable for vegans and vegetarians.

#### **Technical Information**

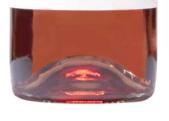
Alcohol: 12,5% Total Acidity: 5,30 g/dm<sup>3</sup> **pH:** 3.29

Bottles: 750ml Units per package: 6 and 12 bottles in carton case Sealing: cork Micro granulated / Screwcap Bottle Model: Bordalesa

Quinta do Medronheiro, Estrada Nacional 323, nº10, 5060-375 Sabrosa Tel: +351 259 937 380 - Fax: +351 259 937 389

lavradores@lavradoresdefeitoria.pt







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DOURO

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