

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

Grapes: Touriga Franca and a blend of native grapes varieties

Soil: Xchist

Vineyards: Average of 20 years

Harvest: Manual harvesting in small cases

Vinification: Fermentation in stainless steel

Aging: stainless steel

Tasting Notes

Color: lychee rose.

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

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.°C

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/dm³

pH: 3,29

Available in the following packages:

Bottles: 750ml

Units per package: 6 and 12 bottles in carton case

Sealing: cork Micro granulated / Screwcap

Bottle Model: Bordalesa