

Ciconia

CICONIA ROSÉ 2024

HARVEST REPORT

2024 was a year of great quality in Alentejo. The spring was very wet, which allowed an excellent amount of moisture reserves in the soil. The summer was mild, with no big temperature spikes, and ripening was slow and in some regions very late. Cicadela has become our region's greatest challenge. The 2024 wines are of enormous aromatic purity, good concentration and very ripe.

HARVEST

2024

GRAPE VARIETIES

Aragonez, Touriga Nacional, Syrah, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

10

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation of 8h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

AGEING

in stainless steel vats

TASTING NOTES

COLOR: Rose petal pink colour

AROMA: Fresh and fruity, with lovely hints of strawberry and white flowers

PALATE: Excellent acidity, also displaying an elegant structure and a conspicuous presence of red fruit aromas. It has a long and juicy finish

ANALYSIS *

Alcohol | 12,5 %

Total Acidity | 5,3 g/l

PH | 3,27

Volatile Acidity | 0,26 g/l

MATCHES WITH

Asian food, sushi and barbecue

AVAILABLE IN

0,75L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values