

## LAVRADORES DE FEITORIA

### ROSÉ 2024 | DOC DOURO

Wines that express the Douro directly, through the blend of native grape varieties planted in the various estates of Lavadores 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, alone or with casual meals. With fruity notes, but dry on the palate, this is an absolutely gastronomic rosé.

**Winemaker:** Paulo Ruão

**Grapes:** Touriga Franca and native grapes field blend.

**Type of soil:** Schist

**Age of Vineyards:** Average of 20 years

**Harvest:** Manual harvesting in small boxes

**Vinification:** Fermentation in stainless steel

**Ageing:** Stainless steel

## Tasting Notes

**Colour:** Lychee rose.

**Nose:** Elegant, harmonious and very fruity. Fresh strawberry fruit with fresh apricot and cherry flavours.

**Mouth:** Fresh, elegant and very fruity. With a pleasant flavour of berries such as raspberries and cherries and hints of apricot, this 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:** 12,9%

**Total Acidity:** 4,90 g/dm<sup>3</sup>

**pH:** 3,50

### Available in the following packages:

**Bottles:** 750ml

**Unites per package:** 6 and 12 bottles in carton case.

**Seeling:** Microgranulated Cork / Screwcap

**Bottle model:** Burgundy