



ALMOTRIGA COLHEITA

WINE | YEAR

Almotriga Colheita Rosé | 2025

TYPE

Rosé Wine

APPELLATION

DOC Douro

GRAPES

Tinta Roriz, Touriga Franca, Touriga Nacional.

WINEMAKERS

Luís Cortinhas e Leandro Amaro.

TASTE

Intense red fruit aroma. Smooth on the palate with notes of redcurrant and strawberry and balanced acidity.

PAIRING TIPS

Goes well with light summer meals, cold meats, fresh cheeses, excellent with very spicy Indian cuisine. Serve with 8°C - 10°C.

ORIGIN

It accompanies light summer meals, cold meats, fresh cheeses, excellent wines from the outskirts of the city of Vila Real, traditional ancestral grape varieties used for rosé wines, with a marked acidity, very fresh and lively, which have made Vila Real rosés world-famous. m very spicy Indian cuisine.

VINIFICATION

Manual harvesting. Reception with destemming and crushing. Fermentation at a controlled temperature of around 16°C, using very gentle crushing and pressing processes under an inert atmosphere.

AGEING

4 months in stainless steel vats.

ALCOHOL
13%

PH
3,15

TOTAL ACIDITY
5,88 g/L

TOTAL SUGARS
4,8 g/L

PRODUCT_
EAN13 - 05600795204192

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ITF-14 -15600795204014

