



Quinta de Santa Teresa Rosé 2021

This wine is produced from Touriga Nacional and Vinhão grapes, whose vineyards are located on the superior levels of Quinta de Santa Teresa, above 350 meters of altitude. To vinify this rosé we use the "tear" of the press, the first liquid that comes off before the pressure from the press is activated, which then partially ferments in wood. Quinta de Santa Teresa Rosé aims to be a first-category rosé, gastronomic and with good ageing potential.

Tasting Notes

With a salmon color, on the nose it highlights a floral component, mainly violets and rose petals. On the palate we find freshness and good volume in a dry profile showing delicate notes of fruit, namely red fruit and pomegranate. Pleasant and persistent finish.

Winemaking process

Grapes arrive to the winery in 24kg boxes. They are hand-selected and destemmed before going thru skin contact process and a gentle pneumatic press.

The must ferments in oak for around 12 months. Stabilization and tender filtration take place. No animal derivate is used in the process, making it a vegan-friendly wine.

A special care was taken into this process,

minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and terroir.

Bottled in March 2022.

Climatic characteristics of the 2021 vintage

The winter of 2020 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25th of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years. The harvest of Touriga Nacional and Vinhão started at the 29th of September.

FEATURES

Producer A&D WINES

Region Minho

Grape varieties Avesso

Soil type Granitic

Altitude 400m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period September 2021

Harvest method Manual

Malolactic No

Fermentation Stainless steel and french oak vats

Bottled March 2022

Organic certified wine

ANALYTICAL DATA

Dry extract 23,5 g/dm³

Alcohol 12,5% vol.

Total acidity 7,2 g/dm³

Volatile acidity 0,44 g/dm³

PH 3,17

Free SO₂ at bottling 26 mg/dm³

Total SO₂ at bottling 80 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION