



Quinta de Santa Teresa Rosé 2022

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

Salmon color. On the nose it shows floral notes, namely lavender, and red fruit. On the palate it shows a dry profile and good volume balanced by a vibrant acidity. Citric notes show up along with black currant. Gastronomic profile.

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.

Climatic characteristics of the 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Touriga Nacional and Vinhão
Soil type Granitic
Altitude 400m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2022
Harvest method Manual
Malolactic No
Fermentation Stainless steel
Bottled August 2023
Organic certified wine

ANALYTICAL DATA

Dry extract 21,4 g/dm³
Alcohol 12,5% vol.
Total acidity 5,2 g/dm³
Volatile acidity 0,47 g/dm³
PH 3,44
Free SO₂ at bottling 9 mg/dm³
Total SO₂ at bottling 78 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION