## QUINTA SANRADELA VELHA

# Rosé 2022

### VINTAGE / AGRICULTURE YEAR

The 2022 growing season in the Douro Valley was among the hottest and driest on record. Total rainfall was 70% below the 30-year average. The soil dryness from the drought was compounded by repeated heatwaves that were both longer and more intense than usual: June saw one lasting nine days while July was the hottest on record since 1931, producing the single highest temperature ever recorded in the region at 47°C. These conditions produced smaller buchhes and berries, and accelerated the start of harvest a full week earlier than usual.

### **VINIFICATION**

Hand harvesting into 25kg baskets between Aug 28th and Sept 3rd. From there, the grapes traveled just a few minutes through the vineyard to the Quinta. The whole clusters were then de-stemmed and slowly pressed via a series of gentle cycles in a pneumatic press. Alcoholic and malolactic fermentation in stainless steel at controlled temperatures between 12-16C for a period of roughly 30 days.



Tina Barroca

Nacional, Tinta Roiz,

## VITICULTURE

Age of vines: 15 - 60 Years Soil: Schist soils Altitude: 300-500 m Aspect/Landscaping: South

& south-eastern exposures

# MATURATION

100% aged in stainless steel for 10 months before bottling.



# TASTING NOTES

Color: Salmon pink with shimmers of rose gold Aroma: Raspberries, violets and a hint of lime Palate: Fresh and lively, with red berries, flowers and persistent minerality



#### SERVING SUGGESTIONS

Enjoy this wine at a serving temperature of 12-13°C alongside grilled octopus with grandmas potatos or Portugese scrambled eggs and Farinheira.



## ANALYSIS

ABV: 13% PH: 3.20

Total Acidity: 6.2 (g/dm3)
Volatile Acidity: 0.2 (g/dm3)
Free SO2:26 (mg/dm3)
Total SO2: 85 (mg/dm3)
Residual Sugar: 1.42 (g/dm3)
Calories: 74 (Kcal/100 ml)



## BOTTLING

July 2023



# **PRODUCTION**

3,500 Bottles





