

ROSÉ

Palato do C^oa Rosé

2025



VINTAGE

2025

ALCOHOL

12.5 %

RESIDUAL SUGAR

< 1.0 g/L

CELLARING

Develops over the next 2 years

GRAPE VARIETIES

100 % Touriga Nacional

TOTAL ACIDITY

4.8 g/L (tartaric acid)

SERVING

7–10 °C

PRODUCTION

3,000 bottles

AROMA

Raspberry · redcurrant · floral

FINISH

Dry and persistent

PALATE

Dry · lively acidity

FOOD PAIRING

Aperitif, fish, seafood and white meats