

ENTRY RANGE · ROSÉ

Vinhas do C^oa Rosé

2024



VINTAGE

2024

ALCOHOL

12.5 %

RESIDUAL SUGAR

< 2 g/L

CELLARING

Develops over the next 2 years

GRAPE VARIETIES

100 % Touriga Nacional

TOTAL ACIDITY

5.6 g/L (tartaric acid)

SERVING

7–10 °C

PRODUCTION

13,000 bottles

AROMA

Red fruit · mineral

FINISH

Very fresh

PALATE

Fresh · balanced

FOOD PAIRING

Aperitif, fish, seafood and white meats