

# PALATO

DO CÔA

ROSÉ 2018



## REGION

DOURO DOC — Vila Nova De Foz Côa, Muxagata

## GRAPE VARIETIES

Blend of different Douro varieties

## ALCOHOL

12,5% vol.

## PRODUCTION

3.000 Bottles

## ACIDITY

5,8 gr/lt (Ac. tartárico)

## WINEMAKER

Carloto Magalhães

## SUGAR

< 2 Gr/ lt

## VINIFICATION

The grapes were softly crushed after de-stemming, and some contact with the skins followed in order to extract desirable aroma compounds. Fermentation got under way at a controlled temperature of 16-17 °C.

## TASTING NOTES

Wonderfully fresh summer and red fruits, very crisp and satisfying in the mouth, finishing with an attractive citrus acidity, vibrant and appealing.

## CONSUMPTION

Ready for immediate consumption, ideally serve between 8 – 10 °C.  
Try it with grilled fish, shellfish, cold salads, etc.