





Espadeiro 100%

Red fruit notes in the fragrance, delicate rose petal scents and structured flavors of berry fruit. Light, a bit of effervescence and refreshing acidity.

Winemaking

Espadeiro is a rare grape variety, planted just to make rose wine. The grapes are handpicked after every other grape variety is already in the winery.

A gentle crush followed by a pre fermentation batonage in fine pulp lees, results in a rich juice that will be fermented at 12°C with yeasts strains selected to enhance all the varietal flavors of the grapes.

Growing conditions

The Atlantic influence that causes a mild climate, provides for the existence of green valleys and gentle maturations, resulting in naturally aromatic, light and refreshing wines.

Bottles produced: 7000

Winemakers: Fernando Moura

Pedro Campos

Technical details: 11,5% Alc.

6,4 g/L RS 6,4 g/L TA

