



*The family owner of Quinta de Paços has been producing wine here since the sixteenth century and for 16 generations. In 1876 the wines were already awarded in the USA, Philadelphia wine cellar is located next to the vines in the Quinta de Paços, in the parish of Rio Côvo, Sta Eulália, Barcelos, Portugal.*

# CASA DE PAÇOS

## ROSÉ 2023

### VINHO VERDE DOC

**Grape:** Vinhão 90% (or Sousão in Douro) and 10% of Padeiro 2 of Minho/Vinho Verde indigenous grapes.

**Enology - Rui Cunha** (Winemaker of the year 2022, by Revista de Vinhos)

**Vinification:** The grapes are harvested by hand and brought in small boxes to the wine cellar in Barcelos close to the vine. They are fully destemmed, and lightly pressed. After being decanted, the must is fermented at a low temperature. Made in stainless steel. The colour is adjusted by the addition of white wine fines lees. No carbon is used to clear the colour. No added gas. No animal products were used. Suitable for a Vegetarian / Vegan Diet.

#### Viticulture – Luís Cardoso Meneses

**Soil:** granitic, sandy with medium to thick grain, rich in quartz with an average altitude of 80m. The terrain is flat and located on a valley.

**Climate:** Atlantic influence (15 km from the sea) warm, dry summer with few clouds; the winters are cold, wet, and partly cloudy. The temperature varies on average between 5 °C to 27 °C and is rarely below -2 °C or above 38 °C.

**Training system:** single ascending cord at 1.1 m high.

The grape production is certified as “Integrated Production” (EU Sustainable farming). 🌱

**Flavour and Aroma:** Clear, light salmon colour. Ripe and red fruits aromas with soft notes of strawberries, raspberries, and watermelon. Delicate and smooth body, fruity, dry and a fresh finish.

**Aging Potential:** 3-5 years

#### Physical- chemistry features:

Alcohol	11,5%
Acidity	6,6 g/l
Sugar	3,1 g/l
pH	3,33
[Kcal/100 ml]	66

EAN code: 560 6681 13100 9 / light bottle (1.135g). Box of 6: 6,960 kg / Dimensions: 330x232x154mm