

Lemos Rosé











Viticulture

Touriga Nacional is an authentically Portuguese grape variety from the Dão region with great oenological potential. The vine is grown within a program of integrated protection; the use of herbicides is forbidden. Infestation control is carried ou through soil movement. Grape-pricking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fortnight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.



Systematisation

Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot.

Exposure: North/South **Soil:** Sandy with granite base

Grape Variety: 100% Touriga Nacional

Age: 21 years **Yield:** 30 hl hectare



Winemaking

This wine is obtained after direct pressure of the red Touriga Nacional grapes. Produced and fermented in inox at 13°C.



Physical-chemical characteristics

Alcohol: 9%

Total acidity: 8,1 g/dm3 **Volatil acidity:** 0,15 g/dm3

pH: 3,03

Residual sugars: 14 g/dm3



Tasting notes

A pale, fine and appealing rose.

Delicate aroma of floral notes of red fruits, strawberries and raspberries. Voluminous and attractive mouth, easy with a long, persistent and addictive finish.

