



BRANCO

Douro, Portugal

Passagem



www.quintadelarosa.com

Method & Production

From North-West facing vines, around 500m above sea level, the estate grown grapes are carefully selected and hand-picked. Pressing and then the juice is moved to stainless steel tank for fermentation using selected yeasts. Once fermentation is over, the wine is moved to used French barriques to mature for six months, four of which are on the lees.

Tasting Notes

The Passagem Branco is defined by freshness and minerality, it's well balanced with great structure. Delightful notes of white fruit and orange blossom on the nose, which follow through to the palate, marked by good acidity and a long finish.

Food Matching

Lightly spiced grilled meats

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| PM0123 | Branco | Rabigato | 2023 | 11.5% | Cork | 6x0.75lt | No | No | Yes | No |