

TINTO

Douro, Portugal

Passagem

www.quintadelarosa.com

Method & Production

From North-West facing vines, the estate grown grapes are carefully selected and hand-picked. Vinification in inox. First 2/3 days more focus on pumping over, by the end of the week we only wet the cap. Once fermentation is over, the wine in moved to French barriques to mature for 12 months.

Tasting Notes

Intense ruby colour. This wine shows complex aromas of woodland fruits, violet notes, and some vegetal hints. On the palate it is very generous, with excellent length and vibrancy.

Food Matching

Venison, steak, and blue cheese

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PM0224	Tinto	Touriga Nacional	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No