

#### Product Fact Sheet



# PASSAGEM TINTO RESERVA

Douro, Portugal Passagem

## www.quintadelarosa.com

## Method & Production

Estate grown grapes are hand-harvested and pressed by foot for one evening. Maceration of 5-7 days. Fermented in stainless-steel vats using selected yeats, before maturing for 18 months in French oak barriques.

### **Tasting Notes**

Very expressive and seductive aromas, full of red fruit and floral elements. Despite its fabulous concentration, the Passagem Reserve 2015 isnt overly full bodied nor too 'hot'. It has a great equilibrium, is soft, elegant and full of flavour with winderful length on the palate which comes from its marvellous fruit rather than its tannin or acidity.

# Food Matching

Grilled spiced meats (particularly turkish).

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PM0315	Passagem Tinto Reserva	Touriga Nacional: 75% Touriga Franca: 20%	2015	14.0%	Cork	6x0.75lt	No	No	No	No