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 in 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										
PM0124	Branco	Rabigato	2024	11.5%	Cork	6x0.75lt	No	No	Yes	No