



SEQUEIRINHA ROSÉ PORT

REGION - Douro

COUNTRY - Portugal

CLIMATE - Mediterranic

GRAPE VARIETIES - Tinta Barroca

WINEMAKER – Joana Duarte and Rita Sequeira

VINIFICATION – Rose-colored wine obtained by low intensity maceration of red grapes in which oxidation phenomena during storage is not promoted.

ALCOHOL: 19,7 % SUGAR: 102 g/dm3

TOTAL ACIDITY: 4,02 g/dm3 pH: 3,77

BOTTLE: 500 ml

TASTING NOTES - Inviting and elegant as a waltz, this Port Wine was crafted by the classic methods, after a light maceration of red grapes. Deep pink, with aromas of ripe pomegranate and strawberries, it is light and fresh, but with all the seriousness of a traditional Port Wine.

STORING - Store or drink chilled at 4ºC

SERVING SUGGESTIONS – The delicate after-taste, with good legs calls for chilled desserts and strawberries.

