



## **Vallado V Rosé 2022 150 cl**

**Aroma:** Complex with floral, herbaceous and light smoky notes.

**Taste:** Soft and silky texture with and a fresh and elegant finish, making it a very gastronomical wine.

**Vinification:** The grapes come from a selected vineyard in Cima- Corgo with an elevation of 400m, were submitted to a light pressing and fermented in 500 Litre second-year French oak barrels

**Grape Varieties:** 100% Tinto Cão

**Aging:** After fermentation, it aged in the same barrels for 7 months with periodic batonnage.

**Bottling Date:** June 2023

**Number of Bottles:** 958 of 150cl

**Alcohol:** 12,5%

**Total Acidity:** 5,8 g/dm<sup>3</sup>

**Residual Sugar:** <0,9 g/dm<sup>3</sup>

**pH:** 3,41

**Winemakers:** Francisco Olazabal & Francisco Ferreira



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