



Vallado V Rosé 2023

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

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

Bottling Date: : April 2024

Number of Bottles: 1865 de 150cl

Alcohol: 12,5%

Total Acidity: 5,8 g/dm³

Residual Sugar: <0,6 g/dm³

pH: 3,47

Winemakers: Francisco Olazabal & Francisco Ferreira



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