



FALUA DUAS CASTAS – SHIRAZ & TOURIGA NACIONAL 2017

DENOMINATION	Regional Tejo
TYPE	Rosé
GRAPE VARIETIES	Shiraz, Touriga Nacional
SOIL	Poor and sandy
HARVEST	By hand to small cases of 15 kg
VINIFICATION	After cold maceration, grapes are pressed and fermentation takes place in stainless steel tanks, with temperature control at approx 16°C.
ALCOHOL	13% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGARS	<4 g/l
TASTING NOTES	“Pretty pink” vibrant rose colour. This wine has an elegant bouquet of fresh strawberries and raspberries and a hint of dried herbs. A more serious and fresh style of rose with a crisp yet smooth palate that unlike may rose wines finishes quite dry leaving you with want for another mouthful.
PAIRINGS	Given this is a drier style of rose it is a great barbeque wine either by itself or with salmon, chicken and any number of fresh salads.