



# SEQUEIRINHA

THE FAMILY'S CHOICE



## SEQUEIRINHA DOC DOURO ROSÉ WINE 2022

REGION – Douro / Baixo Corgo

COUNTRY – Portugal

CLIMATE – Mediterranean

GRAPE VARIETIES – Tinta Roriz (50%), Touriga Franca (30%),

Touriga Nacional (20%)

VINIFICATION – Total de-stemming, delicate pneumatic pressing, with only a 60% yield.

Alcoholic fermentation at a temperature of 15°C. Aged for 2 months in bottle.

ALCOHOL: 12.5% Vol. SUGAR: 0.8 g/L

TOTAL ACIDITY: 5.8 g/dL pH: 3.22

BOTTLE: 750 ml

TASTING NOTES – Defined salmon colour. Expressive and elegant aroma of red fruits, with a predominance of cherry, wild strawberry and raspberry notes. Nuances of cassis and ginger. Beautiful fruity expression, with a balance well achieved by the combination of crunchy acidity and bright and young red fruit. Firm body and a long finish, refreshing and gastronomic.

PAIRING SUGGESTIONS – Excellent as an aperitif, it goes well with smoked fish, preserves, seafood, pizza, pasta, various dishes of oriental cuisine.

STORAGE – Store in a cool, dry place or drink at 8°C.