



Brig's Rosé

PORT WINE

Rosé Port wine, light, fresh and strongly aromatic, with hints of wild berry flavours

Serving tips: Goes specially well with appetizers, iced desserts such as wild strawberries with chantilly cream or wild berries panna cotta, and a variety of fruit. Can be served as a cocktail mixer, or pure with an ice cube, lemon peel and tonic water

TECHNICAL SHEET

QUALITY:

Rosé Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Numão (Douro Superior)

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz

VINE'S AGE:

20-30 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with short skin maceration, stopped by grape brandy addition

AGING:

In stainless steel vats

DATE OF BOTTLING:

Bottling according to demand

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Rosé

AROMA:

Very pleasant fruity flavours of cherry and raspberry

PALATE:

Fresh, smooth, light and very fruity

ANALYSIS

ALCOHOL:

18,40 % VOL.

REDUCING SUGAR:

58,00 g/L

TOTAL ACIDITY:

4,80 g/L as Tartaric Acid

PH:

3,37

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 23,75 x 16,08 x 30,34

WEIGHT (GROSS / NET):

(Kg) 9,66 / 4,59

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 19

EAN:

5601085004218

TARIFF CODE:

2204218990

ITF:

35601085004219