



SÃO MATIAS  
DÃO

## SÃO MATIAS ROSÉ 2016



### ORIGIN:

Serra da Estrela sub region, vines located in altitudes between 450 and 550 meters high, situated in granitic soils between Tourais and Vila Nova de Tazém.

### YEAR DESCRIPTION:

The present year was good for our region, for it didn't rain so much and we had a long period of heat. With dry nights and sunny mornings, it provided excellent conditions for the beginning of the harvest.

The harvest started with the white grapes in the first week of September.

### WINEMAKING

Traditional system of "open-chute" to a temperature controlled fermentation at 16°C. After the fermentation it aged in stainless steel tanks with battonage process.

OENOLOGIST: Francisco Gonçalves

OENOLOGIST NOTE: With a salmon colour this rosé it presents some notes of raspberries and of orange tree flower aroma. It has a well balanced acidity, with an exquisite freshness and a long after taste.

### NOTAS TÉCNICAS

#### HARVEST

2016

#### GRAPE VARIETIES

Tinta Roriz  
Jaen

#### ALCOHOL

13%

#### pH

3,35

#### TOTAL ACIDITY

5,15 g/L

#### REDUCING SUGARS

1 g/L

#### EAN CODE

5600708786135

#### PACKAGING

Card box  
6X0,75l bottles

