

PAÇO de TEIXEIRÓ

Classification:	Table Wine		
Type:	Rosé		
Harvest:	2008		
Grape Varieties:	Touriga Franca and Touriga Nacional		
Age of vineyards:	5 to 10 years		
Terroir:	Schist		
Average Production:	51 hectoliters/7,2 tons, per hectare		
Harvest:	100% manual in 20kg boxes, on the day October 2, carried out under excellent weather conditions.		
Wine Making:	100% destemmed grapes followed by fermentation in vats of stainless steel, with temperature control. Stabilization and filtration		
Bottling:	12.000 bottles in March 2009		
Potential:	4 years, if stored under adequate conditions		
Analysis:	Alc. 12,0 %	Total Acidity: 5,90 g/l	pH: 3,57
Lot n°:	L-2008		