



Classification:	Table Wine		
Type:	Rosé		
Harvest:	2009		
Grape Varieties:	Touriga Nacional and Touriga Franca		
Age of vineyards:	5 to 10 years		
Terroir:	Schist		
Average Production:	50 hectoliters/6,8 tons, per hectare		
Harvest:	Between October 28 and 30 th , fully manual carried out under excellent weather conditions.		
Wine Making:	Fully destemmed grapes followed by fermentation in temperature controled stainless steel vats. Malolactic fermentation, Stabilisation and filtration		
Bottling:	15.000 bottles		
Potential:	4 years, if stored under adequate conditions		
Analysis:	Alc. 12,0 %	Total Acidity: 5,20 g/l	pH: 3,65
Lot n°:	L-2009		