

# PAÇO de TEIXEIRÓ

Classification:	Table Wine
Type:	Rosé
Harvest:	2006
Grape Varieties:	Tinta Roriz, Touriga Nacional & Francesa, among others
Age of vineyards:	10 to 25 years
Terroir:	100% Schist
Average Production:	38 hectoliters/4,6 tons, per hectare
Harvest:	100% manual in 20kg boxes, between 15 <sup>th</sup> September and 4 <sup>th</sup> October, under regular weather conditions. Occasional showers have not compromised the achievement of high quality levels in the wines
Wine Making:	Made with traditional methods. Totally destemmed grapes → Pressing → Fermentation in stainless steel temperature controlled vats → Malolactic Fermentation → Stabilization
Bottling:	12.000 bottles (750ml - Screw Cap) in March 2007
Potential:	At least 4 years, if stored under adequate conditions
Analysis:	Alc. 11,5 %      Total Acidity: 5,0 g/l      pH: 3,33
Lot n°:	L-2006