

PAÇO DOS INFANTES ROSE TOURIGA NACIONAL 2022



TERROIR: The Vidigueira sub-region is protected to the north by the Serra do Mendro. This natural barrier from the cool Atlantic winds gives rise to daily high thermal amplitudes providing ideal conditions for a balanced ripening of grapes. The combination of this local Mediterranean climate and predominantly schist soils, results in the production of quality wines. Herdade da Lisboa, located in the heart of this sub-region, is situated between Ribeira de Selminhos to the East, and Ribeira do Freixo, to the West, where and even richer soil abounds. This results in the perfect combination of unique conditions for the production of elegant and fresh wines, marked by minerality, for the whites, and by purity of the fruit and longevity of the reds.

VARIETIES: 100% Touriga Nacional.

HARVEST: Manual harvest during the morning for 12kg boxes.

VINIFICATION: Cooling the grapes in a cold room for 24H to 10°C. Manual selection on a vibrating sorting table, followed by direct vacuum pressing, with the entire grape, Blanc de Noirs technique. Cold settling for 48 hours. Fermentation in stainless steel tanks with controlled temperature for 16 days. Weekly battônage for 2 months.

TASTING NOTES: Pale salmon color. Lush aroma of fresh fruit, blueberry and floral notes. In the mouth the excellent acidity gives it a remarkable freshness, has a good structure and a wide and tasty finish.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZAÇÃO: Ideal with grilled fish, seafood and Asian food and Mediterranean-inspired salads.

CAPACITY: 75cl, 150cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,5
Total acidity (g/L): 5,8
pH: 3,0
Residual sugar (g/L): 0,5

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg;
Pallet - 4 boxes x 13 rows
Weight - 490 kg
Dimension (mm)
A: 1520; C: 1200; L: 800

HERDADE DA LISBOA
VIDIGUEIRA

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