



ALANDRA

ROSE 2015

Concept: Fresh and fruity wine profile, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Grapes Varieties: Aragonez, Syrah and Touriga Nacional.

Vinification: Destemming, must chilling, pneumatic pressing, cold settling, fermentation temperature control with selected yeast inoculation in stainless steel tanks, centrifuging, fining, cold stabilization and filtration.

Bottling: December 2015

Chemical Analyses:

Alcohol: 13%

Total Acidity: 7,00 g/l

pH: 3,29

Reducing Sugar: 2,9 g/l

Formats Available: 750 ml.

Wine makers: David Baverstock and Sandra Alves.

Colour: Light pink colour.

Aroma: Fruity aromas with notes of wild strawberries.

Palate: Youthful palate, fresh, elegant and balanced.