

TAVEDO

BURMESTER TAVEDO ROSÉ 2021

DOURO DOC WINE | PORTUGAL



Complete destemming and crushing. Running-off method, with fermentation in stainless steel vats at low temperatures, around 11 and 14°C, for approximately 20 days.



With a soft and appetizing colour, this rosé delivers immediate freshness on the nose. Notes of acid red berries, like redcurrant and raspberry, mix with hints of peppermint. In the mouth, it is balanced and pleasing.



Ideal with sushi, fish and salads.



VINEYARDS

Grapes from the subregions of Baixo Corgo and Cima Corgo.

SOIL

Schistous

ALTITUDE

300-400 meters

GRAPE VARIETIES

Tinta Roriz, Tinta Barroca, Tinta Amarela

TECHNICAL DETAILS

Alcohol 12%

pH 3,35

Total Acidity 5,5 g/dm³

Reducing Sugars <0,6 g/dm³

WINEMAKER

Ricardo Macedo



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a vertical position. Best served at a temperature between 10 and 12°C.