



QUINTA DA GIESTA ROSÉ 2012 DÃO DOC

Origin:	DOC Dão
Grape Variety:	Touriga Nacional
Alcohol:	12,5%
Vinification:	After destalking, the grapes stay in cold skin contact for 10 hours. The free-run juice is carefully fermented at 14°C for a period of 15 days.
Tasting Notes:	The Rosé wine presents a bright cherry colour with delicate berries flavours. Very smooth and pleasant finish.
Suggestions:	It should be served at 10 to 12°C with pastas, salads, herby Mediterranean food and Asian food.

