

DOURO D.O.C.

TERRACES BLEND

ROSE WINE / 2022

Vineyard: In the Baixo-Corgo sub-region, the vineyard was replanted on schist terraces from the phylloxera period, with a high planting density and traditional Gouyot, set in an environmental setting, surrounded by native vegetation, which promotes biodiversity in the vineyard.

Soil: Pre-Cambrian schist

Varieties: Touriga Nacional 85% / Tinta Roriz 15%

Harvest: Hand cut into 20kg boxes at the beginning of September.

Vinification: Soft pressing in a vertical press, with cold skin maceration of the Touriga Nacional. Fermentation took place in small stainless-steel vats and lasted 3 weeks at temperatures between 15°C and 17°C. It aged on fine lees for 3 months.

Tasting Notes: Attractive, soft pink colour. Aroma of flower petals, with fresh citrus notes. The mineral side of the Touriga Nacional confers character and elegance. Fresh, lively flavour marked by acidity.

Serving Temperature: 10°C to 12°C

Analytical Data: Alcohol 12,5% Vol; Total Acidity 5,0 g/L; pH 3,35;

Acidity Volatile 0,20 g/L; Total Sugars < 2 g/L

Winemaker / Owner - Mafalda Magalhães



KHEPRI

The Sacred Scarab, God of the Sun in ancient Egypt, represents the solar movement associated with rebirth, awakening expansion and new paths.

The same happens in the vineyard, where the sun and its exposure are essential for the wine's terroir.

