

QUINTA DO CASAL MONTEIRO PINOT NOIR DOTEJO DOC 2022, ROSÉ



WINE FACT SHEET

Country of Origin: Portugal.

Type: Rose wine – Estate bottled.

Wine Region: Tejo.

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP).

Special designation: Pinot Noir.

Vintage: 2022

Volume: 750 ml

Closure: XPUR®.

Grape varieties: Made from Estate grown Pinot Noir grapes.

Tasting Notes: Integrated floral notes with hints of red fruits. Layered aromatic complexity with hints of vanilla and some toasted notes.

In the mouth it starts fresh, showing elegance with plenty of complexity, structure and fine tannins supporting the wide variety of aromas. It's not an exuberant aromatic wine, but rather a complex and elegant wine great to pair with gourmet dishes. We like to call it a "Winter Rosé".

Food Pairing: Complex gourmet dishes.

Serve at: 12°C (54°F).

Winemaking: The grapes are totally de-stemmed and crushed by means of pneumatic press.

The fermentation uses only 50% of the free running juice and is processed at the controlled temperature of 16°C where: 70% is fermented in a stainless steel vat; 15% is fermented in 2nd use oak barrel and the remaining 15% in new oak barrel. This oak fermented wine stayed in the barrel for 2 months.

Winemaker: Luís Santos.

Alcohol: 12.5% by Vol.

pH: 3.4

Total acidity: 6.3 g/l

Bottle EAN CODE: 5 601841 008238

Bottle weight: 1.23 kg

Bottle dimensions: height 315 mm | Ø73 mm

6 pack cases ITF-14 CODE: 25601841 008232

Cases weight: 14.7 kg

Cases dimensions: height 33 cm | width 16 cm | length 23 cm



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