

CASA DE OLEIROS

Technical Charts

Casa de Oleiros Rosé | DOC VINHO VERDE | 0,75 L



- **Vintage year** 2023
- **Producer** Casa de Oleiros
- **Country of origin** Portugal
- **Wine-producing region** DOC VINHO VERDE
- **Grape varieties** 100 % Touriga Nacional
- **Analytic data**

% VOL.	12,0 vol.
Total acidity	6,2 g/dm.3
Volatile acidity	0,44 g/dm.3
pH	3,26
- **Organoleptic profile** After the meticulous selection of the grapes, careful vinification follows to bring out the full potential of the TOURIGA NACIONAL grape variety. This produces CASA DE OLEIROS ROSÉ, which has a vibrant aroma of strawberry, cherry, currant and a hint of orange flower. The aftertaste is long-lasting, pleasant and well-balanced rounded up with a natural acidity characteristic of the Vinho Verde Region.
- **Food pairing** It can be drunk on its own and it goes super well with all types of fish and shellfish, white meats, salads and Asian food. It should be enjoyed at 8°C.
- **Winemaker** Jorge Sousa Pinto