



MR PREMIUM ROSÉ 2015

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2015

VARIETIES

Touriga Nacional

AREA OF VINEYARD

1,5 hectares

SOIL TYPE

Clay-limestone with granite and schist

BOTTLED

May 2016

PRODUCTION

6,000 bottles 0.75 l; 100 bottles 1.5 l

VITICULTURE

6 tons per hectare. Manual harvest carried out in 5 different plots of Touriga Nacional. Grapes transported in boxes of 20 kg, conserved for 48 hours and vinified in the refrigeration chamber at 0°C.

VINIFICATION

Manual carpet choice of bunches. Pressing at low temperature of each plot separately to cold tanks and fermentation for 16 days in barrel with daily battonage and light battonage during the first 2 months. Stage on the lees in barrels for 6 months.

ANALYSIS

Alcohol content: 13%

Total acidity: 6.1g/L; pH: 3.52

Reduction sugar: 0.6g/L



CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182100230	30	8,0	8,0	1,45	1	9	13	120
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
25602182100234	3 BOTTLES	30,2	26,4	8,0	4,3	120 x 80	165	516