



ROSÉ

Varieties:

A blend of 73% Tinta Barroca, 18% Tinta Roriz, 7% Tinto Cão and 2% Touriga Nacional.

Vintage:

2016.

Appearance:

Deep pink.

Aroma:

Ripe strawberries and savoury herbal notes.

Palate:

The palate is full and savoury with notes of red berry, allspice and smokey paprika with a little grippiness from the very fine tannins.

Food pairing:

Charcuterie or a seasonal tapas plate with olives, crunchy bread and antipasto.

Cellaring:

Enjoy now or until 2017.

Winemaking notes:

Tinta Barroca was chosen as the dominant variety for its savoury characteristics and fine tannins. Varieties were picked at different times with Tinta Roriz the earliest in the season. The Tinta Barroca was kept on skins for 24 hours with the minimum amount of maceration to achieve good colour and the right amount of phenolic extraction. The Portuguese varieties of Tinta Roriz, Tinto Cão Touriga Nacional were blended to add complexity. The juice fermented in stainless steel then transferred to three year old oak to add further complexity. Bottled in June 2016 to ensure this release is fresh and fragrant, it is a great example of a drier, textural Rosé.

Specifications:

Size: 750mL Alc/Vol: 13% Residual Sugar: 7g/L Titratable Acidity: 6.1g/L pH:4

“The popularity of Rosé has increased along with variety of styles now available and S&K’s savoury, textural Rosé takes advantage of our versatile Portuguese varieties. If you like a drier style, then this one is for you.”

Wendy Killeen, CEO