



H.O

Rosé 2021


ROSÉ WINE | DOC DOURO | PORTUGAL





HO ROSÉ 2021 is a wine made 100% from Touriga Nacional grape variety. Resulting from a plot with sunrise sun exposure and schist and granite soils, the plot is located at an elevation of 400 m, thus preserving all the freshness necessary for this wine.


Specifications

Alcohol
13 %

 **Casts**
100 % Touriga
Nacional

 **Enology**
João Rosa Alves e
Tiago Alves de Sousa

 **Aging**
8 months in stainless
steel

 **Quantity Produced**
1 200

Wine Year

The 2021 viticultural year was characterized by being a cool year in the Douro Demarcated Region. With the high rainfall in spring, there was a high pressure of fungal diseases which led to a close monitoring of each variety and plot. The summer proved to be cool, leading to a slower and progressive maturation of the grape variety, thus allowing the fresh varietal character of the grape variety to be preserved.

Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by the destemming, bag-by-bag selection and crushing of the grapes that are transported by gravity to the pneumatic press. After clarification of the must, the alcoholic fermentation began in a stainless steel tank at low temperatures that hovered around 12°C, in order to preserve all the varietal character of the grape variety. The alcoholic fermentation took place for approximately 20 days, where the different components were then aged for 8 months

Tasting Notes

HO ROSÉ 2021 is a wine of light salmon color. The aroma shows notes of very fresh red fruit, such as strawberry, fresh cherry, light redcurrant and floral. In the mouth it is slightly structured with plenty of freshness to balance the whole tasting.