



H.O.

Matrona Rosé 2022

ROSE WINE | DOC DOURO | PORTUGAL



H.O. MATRONA ROSÉ 2022 is born from the zonal selection of the Vinhas Velhas “Matrona” plot located in Alvações do Corgo (Baixo Corgo) where there is a mix of red and white grape varieties. With western sun exposure and schist and granite soils, the plot is located at an altitude of 400m, resulting in a harmony of singular depth and freshness.

Specifications

Alcohol
13%

Total Acidity
5,6 g/L

pH
3,3



Casts
30 % Malvasia Preta
20 % Baga
20 % Touriga Franca
15 % Tinta Amarela
10 % Mourisco
5 % Variedades Brancas Antigas do Douro (Malvasia Rei, Tamarez / Molinha...)



Enology
João Rosa Alves e
Tiago Alves de Sousa



Aging
9 months in oak barrels with periodic bâtonnage



Quantity Produced
700

Wine Year

The wine-growing year was characterized by a hot and dry winter, and an abnormally hot and dry spring and summer. The reduced rainfall throughout most of the growing season contributed to conditioning fungal diseases in the vineyard. However, the high temperatures recorded in May, July and August had an impact on the vine and grape maturation. The continuation of drought and very high temperatures during the maturation period forced early harvests, starting on the 5th of August, which slowed down with lower temperatures and precipitation in early September. These conditions were beneficial for quality and had little impact on quantity.

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 16°C, in order to preserve all the varietal character of the grape variety. The alcoholic fermentation took place for approximately 20 days, where it subsequently aged for 9 months with periodic bâtonnage.

Tasting Notes

H.O. MATRONA ROSÉ 2022 presents itself as a high-class rosé. Very complete and harmonious nose between the nuances of fresh red fruit, white flowers, talcum powder, very well integrated wood spices reminiscent of white pepper. In the mouth, it is very engaging with a great sensation of unctuousness combined with strong acidity, showing a slight sensation of salinity and a lot of persistence in the tasting.

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