

Quinta do Rocio 2006



Technical specification

General

Harvest

2006

Country

Portugal

Terroir

Quinta do Rocio

Region

Lisboa

Grapes

- Touriga Nacional
- Shiraz
- Merlot
- Grenache

Winemaker

José Neiva Correia e Lisete Lucas

Tasting Notes

A Great wine, exclusive, for special occasions.

How to serve

Excellent by itself, and as complement of red meat and game dishes.

Vinification Method

Classic fermentation method, at 28°. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Ageing

Wine is aged in French of Allier oak barrels of 225 Lt from Seguin Moreau for 9 months. Ageing in bottle a minimum 12 months after bottling.

Color

Red

