



**2020**

## QUINTA DO FRANCÊS

*Rosé*

### **Tasting Notes:**

Aromas of pineapple and aromatic herbs, such as mint, bay leaf and basil. In the mouth, notes of papaya, pear and crystallized orange. Well balanced with a smooth and long finish.

### **Winemaking methods:**

Grapes were selectively handpicked into 12 Kg harvest boxes, the wine was fermented after a 2 days cold pre-fermentation in thermo-controlled stainless steel tanks between 14-16°C during 12-16 days. No malolactic fermentation and bottling after filtration.

## Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Cabernet Sauvignon, Syrah, Trincadeira, Aragonês
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Acidic Rocky Schist.
Alcohol at Bottling	13 %
Bottle Size	750 ml

### **Storage and service:**

Store at 6-8°C to be enjoyed at 10 - 12°C.

### **Wine producer:**

Quinta do Francês Odelouca River Valley

**Wine-grower:** Patrick Agostini

**Winemaker:** Patrick Agostini