

Marquês de Borba DOC Sparkling Wine ROSÉ 2013



Denomination	DOC Alentejo
Type	Rosé – Brut nature sparkling wine
Grape varieties	Pinot Noir, Touriga Nacional, Aragonez
Soil	Brown Mediterranean schist
Harvest	By hand to small cases of 15 kg
Vinification	The grapes are de-stemmed and gently crushed, being cooled down inside stainless steel tanks to a temperature of 10° C. They rest during 8 hours to allow a greater extraction of aromas from the skins, without extracting too much anthocyanins and tannins. The juice is clarified and fermentation occurs at controlled temperature.
Alcohol	11,5% vol.
Total acidity	6,9 g/l
Tasting notes	Clear pink color. Fine and persistent bubble, showing a complex aroma with citrus and crystallized berry notes. Elegant and fresh, with a dry and harmonious long finish.
Food pairings	To drink as aperitif, also combining well with Mediterranean salads, fish dishes, seafood, pasta and Asian cuisine.