



Tranquilo Rosé DOC Douro 2020 Douro Prime Lda.

Viticulture	Douro Valley – Sub-region Douro Superior
Grape varieties	Touriga Nacional and Touriga Franca
Vinification	In stainless steel tanks with temperature control
Ageing	In Stainless steel tanks
Clarification	Fining with bentonite
Appearance	Salmon colour, clear and brilliant
Nose	Red fruit aroma, fresh and complex
Palate	Well balanced and mineral wine, fresh and fruity, crunchy
Serving	Recommended temperature: 8-10 °C
Food pairing	Excellent as an aperitif, but also with shellfish, grilled fish and the traditional bacalhau
Analytics	Alcohol = 13,5% v/v Total acidity = 4,8 gr/l (express in tartaric acid) pH = 3,4 Volatile acidity = 0,4g/L (express in acetic acid)
Packaging	Bottle capacity : 75 cl Bottles per case: 6 Weight of case: 7,5 Kg Dimensions: Length: 330 mm Height: 150 mm Width: 230 mm
Winemaker	Manuel Matos Carvalho

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