

CASAL DA COELHEIRA ROSE 2020



REGION
TEJO

WINEMAKER
NUNO FALCÃO RODRIGUES



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GRAPE VARIETIES

Touriga Nacional and Syrah

SOIL TYPE

Sandy

WINEMAKING

Destemming, crushing, skin maceration, drain settling, fermentation temperature control, cold stabilisation and filtration.

ANALYSIS

Alcohol: 13,7%

Total Acidity: 5,10 g/l

pH: 3,57

Total Sugar: 0,8 g/l

SERVING SUGGESTIONS

Temperature: 17°C / 63°F

Gastronomy: red meat or cheese

Longevity: drink now and through the end of 2027

TASTING NOTES

The wine has an intense red color. The aroma still shows great youth, with a strong presence of black fruit, but with a subtle note of toasted wood nicely framed in the set. In the mouth shows the presence of ripe and elegant tannins, with good concentration and a very pleasant finish.