

QPA

DOURO D.O.C.

PROVA SERIES

Prova Nº 6 Rosé 2021

REFRESHING | TEXTURED | MOREISH

Experimentation is a key tenet of winemaking, as one seeks to make better wines from vintage to vintage. The Prova series allows us to bottle stand out wines from such experimentation.

Prova Nº 6 2021 Touriga Nacional Rosé is the second experimental Rosado bottling from Quinta da Pedra Alta. The wine is refreshing, textured, and exceptionally drinkable.

VINTAGE: The 2021 growth cycle and harvest was one of the coolest in recent years. A cool summer led to similarly moderate conditions during the harvest period which encouraged slower, gradual maturations with balanced ripening. While three rain events impacted the picking schedule, we achieved optimum ripeness, and the elevation of our vineyards combined with the cool nights contributed to heightened aromatics and vibrant acidity in the resulting wines.

VINIFICATION:
Once the grapes are picked our aim throughout is to preserve the aromatics and fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. Picked early in the morning the grapes are whole bunch pressed as soon as they arrive at the winery and the juice drained off immediately. The juice is then fermented by wild yeasts at 15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. Fermented to dryness, the wine was matured sur lie for 10 months before being blended and bottled.

COLOUR:

Pale salmon

AROMA:

Delicate aromas of red fruits, together with a floral lift

PALATE:

Bursting with strawberries and raspberries with great texture and a sustained finish

SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

FOOD SUGGESTIONS:

Olives and fresh bread

CELLARING

Drink now, but will gain further complexity over the next 3 to 5 years



Bottles Produced: 1250

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (100%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferment in stainless steel tank		
Vine Age	21 years old	Malolactic	No		
Vines per Ha	Average 3700	Maturation	Stainless steel sur lie		
Pruning Method	Double cordon	Fining & Filtration	Bentonite 0.65 micron cartridge filter		
Altitude above sea Level	350 metres asl	Bottling Date	April 2022		
Yield	Average of 9.5 ton/ha	ANALYSIS			
Harvest Period	31 st August 2021	Alcohol (%)	12.0%	Total Acidity (g/l)	6.2g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	1.35g/l	Total SO2 (mg/l)	54mg/l
		pH	3.11	Free SO2 (mg/l)	15mg/l