

# Adega de Penalva Indigena Blend

Rose 2024

## Grape Varieties:

Touriga Nacional, Tinta Roriz

## Vinification:

Hand harvest. Total de-setming followed by gentle press and separation of skins. Fermentation at controlled temperature in stainless steel. For bottling fining with bentonite clay and filtration with inert clay filter. Suitable for vegans.

<b>Alcohol</b>	<b>Sugar</b>	<b>Total SO2</b>	<b>Soil</b>
12.5%	<3 g/L	70-90 mg/L	Granitic

## Tasting Notes

Pale salmon pink colour. On the nose is delicate, red berries and mineral notes. On the palate is light and fruity, a modern style rose, with good texture and freshness.

## Producer

Adega Cooperativa de Penalva do Castelo, is a coop located in a specific terroir, around Penalva do Castelo town, in the northern part of Dao. The growers are locals with small plots of land, the largest vineyard has 8Ha, they all use the grapes as a revenue for sustainable lives. The grapes express well the terroir, granitic soils, 500-600m altitude. The indigenous blends are gentle and easy drinking wines, terrific Introductions to Dão.



## Region

The region was demarcated in 1908, but you can find estates here that were in winemaking since at least the XVII century. The typically small, almost anonymous vineyards are candidly hidden by pine trees, bushes and walls. The vines are placed between 200-900 meters of altitude, lifting the grapes to sunshine, but also allowing them to cool at night, preserving balanced acidity. The great wine wisdom of the local population produces wines full of subtlety and finesse.