



VALE MERCÊ



Wine: Vale Mercê Selected Blend Rose

Year: 2024

Region: DOC Vinho verde, Portugal

Winemaker: Ricardo Magalhães

Grape Varieties: 60% Touriga Nacional, 40% Old Vines

Viticulture: Grapes from Resende, single and bilateral cordon

Harvest: Manual harvest in September

Vinification: For this wine, only the free-run juice from the first pressing was selected. It was fermented without the addition of commercial yeasts (wild fermentation), always under controlled temperature

Aging: In stainless steel

Tasting notes: Bright and vibrant in color, this wine shows fresh red fruit aromas complemented by delicate floral nuances. On the palate, it is light and refreshing, with balanced acidity that adds harmony and persistence to the tasting experience

Food Pairing: Its freshness and balance make it highly versatile. Excellent with light dishes such as grilled fish, sushi, and white meats. The vibrant acidity and delicate notes enhance both complexity and elegance in food pairings

Analytical Parameters: Alcohol: 11,5 % vol.
Total Acidity: 5,0 g/L
pH: 3,32
Residual Sugar: < 1,5 g/L
Energy Value: 260 Kj/100cm³

