

ADEGA MAREL



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<i>Brand</i>	MAREL
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	Rosé
<i>Grape Varieties</i>	Touriga Nacional
<i>Classification</i>	DOC Alentejo – Sub-Região Granja Amareleja
<i>Harvesting Year</i>	2019
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	
<p>To obtain this rosé, we harvested part of the Touriga Nacional plot earlier, in order to get a fresh and fruity juice.</p> <p>Fully fermented in stainless steel, with a controlled temperature between 14 - 16°C, we wanted to preserve the fruit and maintain its youthfulness. Bottled after 6 months of storage in stainless steel.</p>	
<i>Tasting Notes</i>	<p>Visually, it is cherry-colored, soft in tone and with little intensity. Aromatically, it is delicate. It has nuances of red fruits (raspberry, strawberry), with a note of dry vegetable (thyme) and a floral touch of lavender that adds complexity.</p> <p>In the mouth, it has an excellent balance presenting a lively acidity and a good volume. It is rich, textured, ends long and pleasant.</p>
<i>Pairings</i>	<p>Given its mouth volume and crispness, it is a great partner for savory appetizers, or just to accompany a good conversation between friends. Its acidity and light body makes it appetizing for light dishes, pizzas and pastas, also combining perfectly with exotic dishes, and a touch of spicy.</p>
<i>Serving Temperature</i>	10 – 12 °C
<i>Bottle</i>	750ml
<i>Packaging</i>	Cardboard boxes with 6 bottles of 750 ml