

# ADEGA MAREL



<i>Brand</i>	MAREL
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	Rose
<i>Grape Varieties</i>	Moreto and Touriga Nacional
<i>Classification</i>	DOC Alentejo – Sub-Região Granja Amareleja
<i>Harvest Year</i>	2021
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	
	<p>This rose results from the harvest, on the same day, of “Moreto” and “Touriga Nacional” varieties. On August 24, 2021, “Touriga Nacional”, with a more advanced maturation, added a riper fruit and floral nuances. “Moreto”, with a earlier maturation, contributed to the blend with more herbal elements and higher acidity.</p> <p>Upon arrival at the winery, both grape varieties were pressed with the entire bunch, seeking a smooth extraction. The must was cold decanted for about 24 hours and, subsequently, the clean must was fermented in stainless steel at a controlled temperature of 14 – 16°C, in order to preserve the fruit and maintain its youthfulness. The press must – around 10% of the total volume – with more bitter notes and more colour, fermented naturally in a small “talha”. After fermentation, we added a 3% of this clay fermented press juice into the bigger rose blend.</p> <p>Bottled after 8 months, in stainless steel storage.</p>
<i>Tasting Notes</i>	
	<p>Visually, it is cherry-colored with little intensity and with a soft tone.</p> <p>Aromatically it is delicate yet complex. The aroma is dominated by notes of red fruits (raspberry, strawberry), there are floral notes of Lavender and even a touch of dry grass.</p> <p>In the mouth it has an excellent balance, presenting a lively acidity and a good mouth volume. It is rich, textured, long and pleasant finish.</p>
<i>Pairings</i>	
	<p>Given its volume in the mouth and crunchiness, it pairs well with savory snacks. Its acidity and light body also make it desirable for pizzas, pasta, fresh, light dishes, or even slightly spicy dishes!</p>
<i>Bottle</i>	750ml
<i>Packaging</i>	Cardboard box of 6 bottles