

QUINTA DE CAMARATE[®]

ROSÉ
2016

HISTORY

Located in Azeitão, near Setúbal, Quinta de Camarate was acquired by António Soares Franco Jr. in 1914 and is now property of Domingos Soares Franco, one of the owners of José Maria da Fonseca. Quinta de Camarate has an area of 120 hectares, 39 of which are covered with vines. The remainder of the land are grazed by sheep which produce the famous Azeitão cheese. The vines of Quinta de Camarate are planted on lime and clay soil sheltered by the Arrábida hills.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing table wines and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Peninsula de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

WINEMAKER

Domingos Soares Franco started working at José Maria da Fonseca in 1980. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of the first Portuguese rosé "Faisca" and later the another called "Lancers", which still one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Setúbal Península

Quinta de Camarate is a single vineyard wine produced from one of Domingos Soares Franco estates, located in the Setúbal Península.

VINTAGE INFORMATION

Classification: Regional Península de Setúbal

Grape varieties: Touriga Nacional (72%) e Cabernet Sauvignon (28%)

Region: Setubal Peninsula

Vineyard area: 4 ha

Type of soil: Clay-Lime

Wine production: 5.800 litres

Tasting notes:

Colour: Pink with deep red
Aroma: Clean, good fruit with intensity to violets, raspberry, gooseberry
Palate: Fruit well present, good balance, good acidity, elegant
Finish: Long

Vinification: At 18°C without skin contact

Ageing: None

Date of bottling: February 2017

Analyses:

Alcohol – 13.0%
Total Acidity – 5.7 g/l as tartaric acid
pH - 3.48

Serving suggestions: At a temperature of 12°C.

Storage: Store bottles at a temperature of 12°C and 60% humidity.

Shelf life: Drink while young.

JOSÉ MARIA  DA FONSECA