



Domingos Soares Franco is the younger brother in the sixth generation of the family that has run José Maria da Fonseca since its foundation in 1834. As both Vice-President and senior winemaker of the company Domingos has become a prominent figure in the field of Portuguese winegrowing. Although all José Maria da Fonseca's wines are of his making, some are particularly special to him. Labelled "Domingos Soares Franco Private Collection".

Vintage Information

TYPE OF WINE: Rosé

VINTAGE: 2019

GRAPES: Moscatel Roxo (100%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Domingos Soares Franco

VINIFICATION: Skin contact time prior to fermentation of 48 hours to get this color. Fermentation temperature of 18°C.

AGEING: No ageing

DATE OF BOTTLING: January 2020

WINE PRODUCTION: 14 700 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity.

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: Serve at a temperature of 8°C and consume at 10°C with light meals, oriental recipes or on its own.

ANALYSES: 13% Alcohol | 4,5 g/l as tartaric acid | 3,57 pH

Tasting Notes

COLOR: Pink

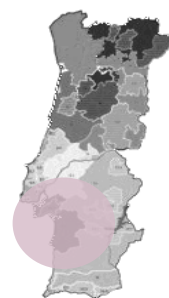
AROMA: Roses, tangerine, orange and red berries

PALATE: Citric and floral. Grapes characteristics very present.

FINISH: Medium/Long

Reviews

- **2018 Vintage:** Silver Medal (International Rosé Championship) / Silver Medal (Concurso de Vinhos da Península de Setúbal)
- **2014 Vintage:** 16 pts (Wine Magazine) / 16 pts (Revista de Vinhos)
- **2013 Vintage:** 86 pts (Wine Enthusiast)
- **2012 Vintage:** Gold Medal (Concurso de Vinhos da Península de Setúbal)
- **2011 Vintage:** 16,5 pts (Revista de Vinhos) / 16,5 pts (Wine Passion Magazine)



CLASSIFICATION:

Regional wine

REGION:

Setúbal Peninsula