

JMF[®]

JMF is a reference to José Maria da Fonseca Manor House, built in the 19th century, place where you'll get to know the essence of a 7 Generation's Wine Family.

Vintage Information

TIPOLOGIA: Rosé

VINTAGE: 2021

GRAPES: Touriga Nacional (51%) | Castelão (25%) | Trincadeira (24%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation at 18°C

AGEING: None

BOTTLING: February 2022

WINE PRODUCTION: 103 000 liters

AVAILABLE BOTTLES: 750ml

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 with fish and seafood

ANÁLISES: 11% Alcohol | 4,6 g/l Total Acidity| 3,41 pH | less than 7,9 g/l Residual Sugar

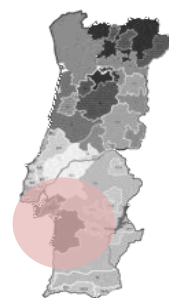
Tasting Notes

COLOR: Pale pink

AROMA: Floral, very characteristic of Touriga Nacional, which complements with very typical aromas of the Castelão variety

PALATE: Floral, long and fresh

FINISHING: Medium



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula