

João Pires®

João Pires, a superior wine, produced with the Moscatel de Setúbal grape variety. Its production started in the 70s, quickly defining itself as a reference in the world of Portuguese wines. João Pires Rosé is the new reference of the João Pires brand.

Vintage Information

TYPE OF WINE: Rose

VINTAGE: 2021

GRAPES: Moscatel Graúdo (50%) | Touriga Nacional (50%)

TYPE OF SOIL: Limestone and sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Wine made with two grape varieties full of personality fermented in stainless tanks at 16°C

AGEING: None

DATE OF BOTTLING: December 2021

WINE PRODUCTION: 230 000 liters

AVAILABLE BOTTLES: 750 ml

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

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: At a temperature of 8°C as an aperitif or with fish, seafood and salads

ANALYSES: 12% Alcohol | 4.7 g/l Total acidity | 3.37 pH | less than 7,7 gr. Residual Sugar

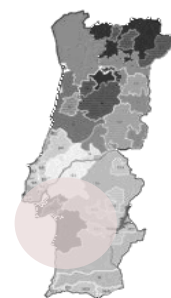
Tasting Notes

COLOR: Pale salmon

AROMA: Wild roses, violets and lychees

PALATE: Very delicate and floral

FINISH: Medium



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Península