



2018

DONA MARIA ROSÉ

Region	Soil	Elevation	Alcohol
Alentejo	Clay / Limestone	430 Meters	12%

Vineyard Dona Maria Estate / Dom Martinho / Monte do Abreu

Grape Varieties 60% Aragonez
40% Touriga Nacional

Vinification Grapes manually harvested in 15Kg cases. The grapes are then destemmed, crushed and pressed. After decanting, the juice is inoculated and ferments in stainless steel tanks for 22 days at 14°C until 2.5 gr/L of residual sugar is achieved.

Aging 4 months in stainless steel

Tasting Notes Light salmon color. Tropical fruits with hints of strawberry. Good balance of acidity with a persistent finish.

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