



PASSAGEM TINTO RESERVA

Douro, Portugal

Passagem

www.quintadelarosa.com

Method & Production

Estate grown grapes are hand-harvested and pressed by foot for one evening. Maceration of 5-7 days. Fermented in stainless-steel vats using selected yeasts, before maturing for 18 months in French oak barriques.

Tasting Notes

Very expressive and seductive aromas, full of red fruit and floral elements. Despite its fabulous concentration, the Passagem Reserve 2015 isn't overly full bodied nor too 'hot'. It has a great equilibrium, is soft, elegant and full of flavour with wonderful length on the palate which comes from its marvellous fruit rather than its tannin or acidity.

Food Matching

Grilled spiced meats (particularly turkish).

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PM0315	Passagem Tinto Reserva	Touriga Nacional: 75% Touriga Franca: 20% Sousão: 5%	2015	14.0%	Cork	6X0.75lt	No	No	No	No