



Located in São João da Pesqueira, one of the best-known wine-growing areas of the Douro, Quinta de Cidrô has, over the past 30 years, become a model of viticultural experimentation for the whole region.

Having been the subject of several studies and research projects, the estate is now considered a pioneer in the art of planting vines vertically, as well as in introducing some of the finest international grape varieties.

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## ROSÉ

Quinta de Cidrô Rosé is another excellent result of the ongoing experimentation taking place in our vineyards, where traditional Douro grape varieties are used as the foundation for a fresh, aromatic and innovative wine.

### WINE PROFILE

Quinta de Cidrô Rosé presents a very fresh and aromatic style, while also standing out for its complex and mineral character. We rely on the versatility of Touriga Nacional to produce a wine with a light colour, a fine and seductive aromatic profile, and a palate full of flavour and texture.

### VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a manual selection process, the bunches are destemmed and the grapes pressed in a pneumatic press. Following a 24-hour decantation, alcoholic fermentation takes place in stainless steel tanks at 14–16°C. The wine is aged in stainless steel tanks for six months before bottling.

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**Pairing suggestions:** Pizzas, carpaccios and salads.

**Storage:** Horizontally, in a cool (16°C), dark place.

**Serving temperature:** 8°C

**Suitable for vegans:** Yes

