



QUINTA DE
CIDRÔ



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.

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.

Pairing suggestions: Pizzas, carpaccios and salads.

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

Serving temperature: 8°C

Suitable for vegans: Yes

