



PORT WINE | PORTUGAL

ROSÉ

FLORAL . FRUITY . APPEALING



VINIFICATION

The wine making process consists in a slight maceration for extraction of colour and aromas from the skins, pressing of the grapes, followed by fermentation, which takes place very slowly in open stainless steel vats, under low and controlled temperatures (between 14 and 16°C) to ensure a light, fruity and engaging style. Similarly to the other Port wines, the fermentation is halted by adding grape brandy, creating the fortified wine.

THE WINE

Made by blending wines of different harvests, with different levels of maturation in stainless steel vats for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

TASTING NOTES

With a vibrant colour, Cálem Rosé reveals marked aromas of red fruit well wrapped with floral fragrances. In the mouth, it is fresh and silky, with hints of cherry and raspberry.

SERVING SUGGESTIONS

Ideal with nibbles, or with tonic and red fruit, or in other cocktails.

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Serve chilled, between 4 and 6°C.

VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Touriga Nacional, Tinta Roriz, Touriga Franca

TECHNICAL DETAILS

Alcohol Content 19,5 %vol

pH 3.57

Total Acidity 3.46 g/dm³

Reducing Sugars 103,00 g/dm³

WINEMAKER

Carlos Alves

