

# QPA

DOURO D.O.C.

## PROVA SERIES

### Prova Nº 6 Rosé 2022

REFRESHING | TEXTURED | MOREISH

Experimentation is a key tenet of winemaking, as one seeks to make better wines from vintage to vintage. The Prova series allows us to bottle stand out wines from such experimentation.

**Prova Nº 6 2022** Touriga Nacional Rosé is the third experimental Rosado bottling from Quinta da Pedra Alta. The wine is refreshing, textured, and exceptionally drinkable.

**VINTAGE:** A very dry growing season, along with above average temperatures through the summer combined with very low yields to cause rapid ripening across the Douro. Nevertheless, at Quinta da Pedra Alta our elevation and better yields resulted in a more gradual ripening curve which allowed us to pick this Touriga Nacional with full flavour and good acidity.

**VINIFICATION:**  
Once the grapes are picked our aim throughout is to preserve the aromatics and fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. Picked early in the morning the grapes are whole bunch pressed as soon as they arrive at the winery and the juice drained off immediately. The juice is then fermented by wild yeasts at 15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. Fermented to dryness, the wine was matured sur lie for 10 months before being blended and bottled in April 2023.

**COLOUR:**

Pale salmon

**AROMA:**

Delicate aromas of red fruits, together with a floral lift

**PALATE:**

Bursting with strawberries and raspberries with great texture and a sustained finish

**SERVING TEMPERATURE:**

Serve at 10 to 12 degrees centigrade

**FOOD SUGGESTIONS:**

Olives and fresh bread

**CELLARING**

Drink now, but will gain further complexity over the next 3 to 5 years

Bottles Produced: 2540

**Suitable for Vegetarians & Vegans**



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (100%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferment in stainless steel tank		
Vine Age	22 years old	Malolactic	No		
Vines per Ha	Average 3700	Maturation	Stainless steel sur lie		
Pruning Method	Double cordon	Fining & Filtration	Bentonite   0.65 micron cartridge filter		
Altitude above sea Level	350 metres asl	Bottling Date	April 2023		
Yield	Average of 7 ton/ha	<b>ANALYSIS</b>			
Harvest Period	29 <sup>th</sup> August 2022	Alcohol (%)	11.0%	Total Acidity (g/l)	5.3g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	2.92g/l	Total SO2 (mg/l)	51mg/l
		pH	3.21	Free SO2 (mg/l)	18mg/l