

# QPA

DOURO D.O.C.

## PROVA SERIES

### Prova Nº 6 Rosé 2023

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 2023** Touriga Nacional Rosé is the fourth experimental Rosado bottling from Quinta da Pedra Alta. The wine is refreshing, textured, and exceptionally drinkable.

**VINTAGE:** The winter and spring period were characterized by abundant rains, providing sufficient water reserves for the healthy development of the grapevines and solid conditions for the 2023 Harvest. The moderate summer allowed healthy grape development, while slow ripening resulted in wines with good acidity and concentrated aromas. Intense rains in September posed a challenge, requiring careful vineyard management and rigorous monitoring of grape ripening status. Despite the difficulties, we managed to harvest the grapes before the rainwater compromised the quality of the vintage.

#### 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 18°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 5 months before being blended and bottled in February 2024.

#### 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:

Oysters, sushi, oven-baked fish

#### CELLARING

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

Bottles Produced: 2600

#### 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	23 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	February 2024		
Yield	Average of 7 ton/ha	<b>ANALYSIS</b>			
Harvest Period	22 <sup>nd</sup> August 2022	Alcohol (%)	11.0%	Total Acidity (g/l)	5.2g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	2.9g/l	Total SO2 (mg/l)	50mg/l
		pH	3.34	Free SO2 (mg/l)	15mg/l