



Prunus Rosé 2018

Region: Serra da Estrela, Dão

Soil: Granite and Clay

Elevation: 500 meters

Vinifera: 100% Tinta Roriz (Tempranillo)

Producer: Natalia Jessa

Production: 6,000 bottles

Vineyard

Dry farmed, sustainable/non-certified organic Single Vineyard Tinta Roriz (Tempranillo) planted in granite over clay soils in the northern sub zone of Serra da Estrela at 500 meters above sea level. Here these mountainous vineyards receive a confluence of both Continental climates from the east and Atlantic influence from the west, keeping this rosé wine so fresh and so clean clean.

Production

Handpicked harvest first week of September. Whole cluster fermentation leads to a totally native yeast, spontaneous fermentation in stainless steel. Patience is needed for fermentation to begin and this will never be rushed or inoculated. This “natural” wine will always be released in late Spring/early Summer and meant to be enjoyed all season long and perhaps even with an additional year of age in the bottle.

Vintage

2018 was a generally good vintage with average temperatures and more rainfall than 2017 with better final yields. This is the first vintage of the Prunus Rosé.

Wine

Pink Salmon in color, elegant in expression. Floral and pretty with hints of peach and rose water aromatics, wild strawberry fruit and green herbs finish on the palate. Clean and fruity, ripe and bright, soft cream.’ Truly, the perfect sipper and food companion, regardless the season.