

ZÉ DA LEONOR

“Zé da Leonor”,

As he was known in the region, was a farmer who acquired the Quinta Nova at the beginning of the 20th century, and began the project that led to the production of this wine. Today, four generations later, his grandson and great-grandsons brought the farm back to life. They planted a new vineyard, built a winery and now produce a wine with his name - “Zé da Leonor” – that, like its namesake, reveals the character and strong personality that we wish to pass on to future generations.

ROSÉ 2023

Country

Portugal

Region

Tejo

Grape Varieties

*Touriga Nacional, Syrah,
Cabernet Sauvignon*

Terroir

*Sandy loam soil, on a slope facing
south, with cold and rainy winters
and hot dry summers*

Harvest

Manual harvest

Vinification

*In our own cellar. Stemming and
crushing at low temperature, soft press
by Champagne method, fermentation
in stainless steel tank at 12°C*

Production

4500 bottles (750ml)

Serving Suggestions

10°C

Tasting Note

*Clear pink colored wine, fresh nose with
delicate notes of rose and some berries.
The palate is intense yet soft and with
crispy acidity*

Accompanying Suggestion

*Fatty fish, cuttlefish, or simply in
a good company*

Alcohol

12% vol

Total Acidity

6,62 g/l

Volatile Acidity

0,43 g/l

PH

3,07

Residual Sugar

2,0 g/l

Winemaker

Filipe Sevinete Pinto

Producer

Casa Agrícola Rebelo Lopes

