



ESPINHO

CAMILA DOURO ROSÉ

WINEMAKER

Jean-Hugues Gros

THE YEAR 2016

Unstable climate at the beginning of the vegetative cycle that conditioned the production in a negative way, however, favored the maturation of the grapes. Good maturation, year of quality wines.

VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz.

TASTING NOTES

Salmon color, palid.

Floral notes, fresh, with red berries.

Round in the mouth with good acidity and fruity finish.

ANALYSIS IVDP

Alcohol: 13,40 % Vol. (20°) – ph: 3.33

Total Acidity: 5,2 g/dm³

Volatile Acidity: 0,24 g/dm³

Sugars: 0,6 g/dm³

Notation: Good

PRODUCTION

Bottled 1.100 Liters, in March 2017, in 2.800 bottles of 750ml.

PACKING

Horizontal boxes with six bottles

1 Box: Gross weight 7,225kg – Net weight 4,5L

Europalette with 100 boxes (1,20x0,80x1,60)

1 Europalette: Gross weight 738kg – Net weight 450L

IMAGE

Tribute to Camila and all “Warriors” who, since the very beginning, have been part of our team.

Camila worked with us until the age of 92 years old.

