



# ESPINHO

CAMILA DOURO ROSÉ

## WINEMAKER

Jean-Hugues Gros

## THE YEAR 2017

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 Franca, Tinta Roriz, Tinta Barroca

## TASTING NOTES

Salmon color, palid.

Floral notes, fresh, with red berries.

Round in the mouth with good acidity and fruity finish.

## ANALYSIS IVDP

Alcohol: 13,20 % Vol. (20°) – ph: 3.23

Total Acidity: 5,9 g/dm<sup>3</sup>

Volatile Acidity: 0,3 g/dm<sup>3</sup>

Sugars: 0,6 g/dm<sup>3</sup>

Notation: Good

## PRODUCTION

Bottled 2.500 Liters, in March 2018, in 3.333 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.

