

VENERA
RESERVA
Rosé

In the Douro, among exceptional vineyards and an unmistakable terroir, a Rosé Reserva is born, crafted for a discerning audience that values authenticity, complexity, and refinement. Produced from a meticulous selection of *Tinta Roriz* and *Touriga Franca*, this wine stands out for its barrel aging, which imparts structure, depth, and seriousness rarely found in a rosé. After bottling, it matures for a further year, completing its evolution.

On the nose, it immediately sets itself apart. Between fruit, floral notes, and subtle oak, it reveals a distinctive and daring aromatic profile.

On the palate, it is complex and assertive. Balancing freshness, fruit, and barrel character, it shows both seriousness and elegance, persistent and a true surprise for the most skeptical.

AGING

9 months in new 300L French oak barrels

ALCOHOL

13%

TOTAL ACIDITY

5.4 g/L (tartaric acid)

PH

3,42

BOTTLING

June 2024

RRP

30€



QUINTA
DOS LOIVOS