



Casal de Valle Pradinhos

Established in 1913

5340-422 Macedo de Cavaleiros

Portugal

www.vallepradinhos.pt

VALLE PRADINHOS ROSÉ 2025

Region: Macedo de Cavaleiros, Trás-os-Montes.

Soil: Schist origin, with medium contents of clay and presence of quartz.

Climate: Temperate with continental characteristics.

Vinification: Harvested manually by grape variety. Manual selection of each bunch. Total destemming followed by light crushing of the berries. Slight cold skin maceration of Touriga Nacional. Static must settling. Low temperature fermentation in stainless steel vats, followed by aging on the fine lees until the end of February.

Grape varieties: Touriga Nacional (38%) and Tinta Roriz (62%).

Color: Bright light salmon

Aroma: Young with good intensity. Very fresh wild red fruits, tree fruits and floral notes stand out. Mineral nuances.

Palate: Dry, very smooth and creamy. It has a crunchy acidity and a persistent and very elegant finish where the fresh red fruits stand out. A rosé full of personality.

Consumption: Should be enjoyed at a temperature between 10 °C and 12 °C.

Aging potencial: Untill the end of 2028.

Alcohol: 12,90 %/vol.

Total Acidity: 5,90 g/l tartaric acid

pH: 3,23

Total Sugars: 2,00 g/l

Total Sulphur Dioxide: 95 mg/l

Production (bottles): 12.267 Bottled in April 2026.

Sold from May 2026. Lot: 01VPR/26.

Responsible Winemaker: Rui Cunha (ruiwinedoctor@gmail.com)

