

# giz

HANDCRAFTED WINES



## Vinhas Velhas Rosé 2024

Product of Bairrada chalky terroir, this wine expresses in a unique way the characteristics of the soil from where it originates.

Deriving from *baga* variety and centenary vineyards planted in poor and stony soils, where the raw material is scarce but extremely precious, it is produced in total commitment with nature. In the end, we get a wine with no masks, authentic, structured, elegant and complex, full-fledged of individuality and character.

**Hand Harvest**, on September 6th, 2024, from centennial vines planted in chalky limestone predominant soils, where *Baga* variety predominates.

<b>Alcohol</b>	11,5 %		
<b>Total acidity</b>	6,0 g/l	<b>pH</b>	3,35
<b>Volatile acidity</b>	0,38 g/l	<b>Residual sugar</b>	0,8 g/l

### Winemaking

The grapes were gently whole bunch pressed and the resulting must was fermented in seasoned oak barrels, followed by regular batonage until bottling date, in June 2025. Natural tartaric and protein stability achieved during 10 months of barrel ageing. 1620 bottles produced.

### Wine profile

Well defined aromas of red fruit resembling wild strawberry, pomegranate, guava and grapefruit. Hints of vanilla, spice and brioche add aromatic complexity. In the mouth it shows to be an elegant wine, full of minerality and freshness, reflecting the limestone soils from where it originates. It is simultaneously a deep, structured and complex wine, with a long and lingering finish.

### Wine pairing tip

Seafood rice and white meat game dishes.