Irreverente

Rosé Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Touriga Nacional, Tinta Roriz, Jaen e Alfrocheiro
Density of Plantation: 3500 to 4000 plants per hectare
Type of Pruning: Single, double, curtain, and guyot
Type of Conduction: Monoplane vertical rising.
Production per hectare (ton./ha): 5 Tonnes of grapes per hectare
Vintage: 2025

OENOLOGICAL TECHNOLOGY

Vinification: Vinification by pressing the grapes with light skin maceration in the press
Fermentation: Controlled temperature up to 12º C for 10 days.
Aging: 8 months at stainless steel vats following time in the bottle

ANALYTICAL PARAMETERS

Alcohol Content: 13% Vol.
Volatile Acidity: 0,30 g/l
Total Acidity: 4,97 g/l
Dry Extract: 24,8 g/l
Residual Sugars: 5,7 g/l
pH: 3,46

TASTING NOTES

Appearance: Crystal clear
Colour: Rosed with a cherry tinge
Aroma: It features delicate notes of raspberry, red currant, and red cherry.
Flavour: It reveals balanced structure and acidity, freshness, and long persistence.
Food Pairing: Salads, fish and seafood dishes, pasta dishes, or simply for social gatherings.



Logistics Information
Standard

Bottle: Bordalesa Prestige
Bottle Capacity: 0,75L
Bottle Dimensions: 29,95cm x 7,52cm
Bottle Tare Weight: 390g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 23,5cm X 16cm X 33,5cm
Box Weight: 7,64 kg
Bottles per Pallet: 750
Boxes per Pallet: 125
EAN: 5 601250 105627
IFT Box: 15601250105624

OTHERS

Allergens: Contains sulphites

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