

QPA Rosé 2024

REFRESHING | TEXTURED | MOREISH



QPA
DOURO D.O.C.

Experimentation is a key tenet of winemaking, as one seeks to make better wines from vintage to vintage. The Prova series allows us to bottle stand out wines from such experimentation.

After five years of Prova, we decided to include the wine in our portfolio as QPA Touriga Nacional Rosé. It is a wine with aromas of red fruits and a subtle floral touch, produced and bottled especially for Isabelle, the owner of Quinta da Pedra Alta.

VINTAGE: The year was marked by a rainy winter and a mild spring, favouring grape development. Cool summer nights with moderate temperatures helped preserve grape acidity. The harvest was a prolonged one, starting on August 21 with white grapes and ending on October 4 with reds, ensuring balanced ripening. The 2024 wines show great potential, with excellent aromatic intensity and ripe, well-integrated tannins.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the aromatics and fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible.

Picked early in the morning the grapes are whole bunch pressed as soon as they arrive at the winery and the juice drained off immediately.

The juice is then fermented by wild yeasts at 18°C so that the wine maintains primary fruit aromas and flavours. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised.

The wine was fermented in stainless steel tanks and aged for 5 months sur lie in stainless steel tanks and used 500-liter barrels, before being blended and bottled at the end of January.

COLOUR:

Pale salmon

AROMA:

Delicate aromas of red fruits, together with a floral lift

PALATE:

Bursting with strawberries and raspberries with great texture and a sustained finish

SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

FOOD SUGGESTIONS:

Oysters, sushi, oven-baked fish

CELLARING

Drink now, but will gain further complexity over the next 3 to 5 years

Bottles Produced: 3555

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (100%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferment in stainless steel tank		
Vine Age	24 years old	Malolactic	No		
Vines per Ha	Average 3700	Maturation	Sur lie in stainless steel tanks (88%) and 500-liter barrels (12%)		
Pruning Method	Double cordon	Fining & Filtration	Bentonite 0.65 micron cartridge filter		
Altitude above sea Level	350 metres asl	Bottling Date	January 2025		
Yield	Average of 7 ton/ha	ANALYSIS			
Harvest Period	29 th August 2024	Alcohol (%)	11.0%	Total Acidity (g/l)	6.18g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	3.39g/l	Total SO2 (mg/l)	67mg/l
		pH	3.21	Free SO2 (mg/l)	17mg/l