



Quinta Vale da Roca - Sociedade Agro-Turística Lda.
Rua Casal Farripas 8, Azóia | 2705-001 Colares Portugal
(+351) 961 308 799 | info@valedaroca.com



WWW.VALEDAROCA.COM

PINOT NOIR

Quinta Vale da Roca Pinot Noir 2023 is an elegant red wine crafted from the Pinot Noir variety in the distinctive Atlantic terroir of Colares. Combining bright red fruit, earthy depth, and firm yet refined tannins, it delivers a fresh, precise palate with the structure and persistence shaped by granite soils, coastal acidity, and careful barrel ageing.

KEY WINE FACTS

Wine Type: Red
Variety: Pinot Noir
Vintage: 2023
Country, region: Portugal, Colares (Lisboa)
Climate: Atlantic
Soil type: Non-humic lithosols of granites and syenites with a fine clay-sandy texture
Alcohol: 13.5%
Total acidity: 5.66 g/L
pH: 3.72
Residual sugar: <0.6 g/L

TASTING NOTES

Aroma:	Palate:	Finish:
Forest aromas with notes of red fruits such as sour cherry and cherry, alongside an earthy nuance that reflects the granitic soil of the terroir.	Firm and elegant tannins frame flavours of red fruit, pine, and resin, supported by the Atlantic acidity typical of the Colares region.	Long and persistent, with freshness and structure carrying through to a refined finish.

FOOD PAIRING

A natural match for duck and roasted poultry, mushroom dishes, grilled tuna, charcuterie, and semi-soft cheeses. Its red fruit character, earthy complexity, and Atlantic freshness also make it a strong pairing for lighter game and herb-led dishes.

VINEYARD & TERROIR

The vineyard is located in the Colares region, the westernmost point of mainland Europe, within the Sintra-Cascais Natural Park, on the southern slope of Cabo da Roca at an average altitude of 220 metres. This unique Atlantic location plays a central role in the wine's style, preserving freshness and imparting a vibrant regional acidity to the palate.

This wine is made from Pinot Noir grown in accordance with integrated protection principles. The vineyard is trained in vertical shoot positioning and pruned in a unilateral Royat cordon, with a planting density of 4,550 vines per hectare. The soils are non-humic lithosols of granites and syenites with a fine clay-sandy texture, helping shape the wine's mineral precision and subtle earthy depth.

WINEMAKING

Hand-harvested into small boxes to preserve fruit quality, the grapes are carefully selected and entirely destemmed before a 48-hour cold skin maceration in lagares at 10°C. Alcoholic fermentation then takes place at a controlled temperature of 22°C over 15 days, followed by 6 additional days of post-fermentative maceration to build depth and structure. After pressing, the wine undergoes malolactic fermentation in stainless steel tanks, then ages for 12 months in French oak barrels and a further 6 months in bottle, gaining complexity while retaining the freshness and elegance that define this Atlantic Pinot Noir.

PACKAGING

Logistics: EAN code 5 600154 771624. Packaging is in boxes of 6 bottles (Pallet configuration: 11 boxes per layer, 9 layers, 99 boxes per pallet).