



VINHA DA ROCA RED

The Vinha da Roca Tinto 2024 is a meticulously crafted red wine that showcases the harmony of three classic grape varieties: Touriga Nacional, Tinta Roriz, and Castelão. This blend reflects the distinct terroir of our estate, where the influence of the Atlantic coast shapes a character that is both deep and remarkably approachable, with notes of ripe red fruit, gentle smoky nuances, and a fresh, elegant structure.

KEY WINE FACTS

Wine Type: Red
Variety: Touriga Nacional, Tinta Roriz, Castelão
Vintage: 2024
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: 5.5 g/L
pH: 3.57
Residual sugar: 3.6 g/L

TASTING NOTES

Aroma:	Palate:	Finish:
Deep ruby in colour, with an inviting profile of ripe red fruit elegantly complemented with subtle smoky notes.	Notably smooth entry, balanced by firm yet polished tannins. Marked by a fresh, elegant structure with characteristic Atlantic saline nuances that speak to its unique maritime origins.	Long, persistent, and pleasantly harmonious.

FOOD PAIRING

A versatile partner for dishes that complement its firm tannins and smoky notes, such as grilled or roasted meats, game, duck, charcuterie, mushroom dishes, and semi-cured or aged hard cheeses.

VINEYARD & TERROIR

Born in Colares, on Portugal's western edge, this wine reflects the freshness and character of an Atlantic-influenced terroir. The region's coastal climate gives the wine its bright structure and natural tension, while the estate's distinctive soils contribute to its depth, freshness, and elegant sense of belonging.

WINEMAKING

Following a manual harvest and full destemming, the grapes undergo a 3-day cold pre-fermentation maceration to gently extract colour and primary fruit aromas, followed by temperature-controlled alcoholic fermentation in stainless-steel vats with bi-daily pump-overs to achieve optimal tannin extraction.

After a one-week post-fermentation maceration, the wine is pressed and completes malolactic fermentation in stainless steel, which maintains its crisp, Atlantic character. Finally, 25% of the wine is aged in French oak barrels, which adds complexity and a velvety texture to the final blend without overpowering its signature red-fruit profile and saline nuances.

PACKAGING

Logistics: EAN code 5 600154 771600. Packaging: boxes of 6 bottles. Pallet configuration: 11 boxes per layer, 9 layers, 99 boxes per pallet.