



EMILIA DA ROCA

Emilia da Roca 2024 is an elegant Atlantic rosé crafted from the Castelão variety. Named after one of the family's daughters, this wine carries a personal story that adds a unique sense of warmth and identity to the glass.

This single-varietal wine offers a delicate blend of freshness and quiet complexity. It opens with subtle red fruit and maritime notes. On the palate, it reveals texture, saline minerality, and vibrant acidity shaped by careful barrel fermentation and lees ageing.

KEY WINE FACTS

Wine Type: Rosé

Variety: Castelão

Vintage: 2024

Country, region: Portugal, Colares (Lisboa)

Climate: Atlantic

Soil type: Clay loam

Alcohol: 12%

Total acidity: 7.2 g/L

pH: 3.35

Residual sugar: <1.5 g/L

TASTING NOTES

Aroma:

Complex and refined, with Atlantic freshness woven through notes of fresh red berries and subtle hints of French oak.

Palate:

Elegant and textural, with a smooth, enveloping mouthfeel balanced by distinct saline minerality and acidity.

Finish:

Long, fresh, intense, remarkably balanced and persistent.

FOOD PAIRING

Grilled seafood, white meats, and soft types of cheese. Its freshness and balanced structure also make it a perfect match for Mediterranean dishes and lightly spiced cuisine.

VINEYARD & TERROIR

Born on the Atlantic edge of Colares, Emilia da Roca reflects the singular character of Quinta Vale da Roca's vineyards. Here, on the southern slope of Cabo da Roca, the vines are shaped by constant ocean influence, which preserves natural acidity and lends the wine its distinctive saline character.

Below the surface, the roots dig deep into non-humic lithosols of granite and syenite layered with a fine clay-sandy texture. This distinctive geological footprint infuses the grapes with a striking mineral counterpoint to their natural fruit character.

WINEMAKING

In line with Quinta Vale da Roca's rigorous standards, the Castelão grapes are entirely hand-harvested to guarantee a meticulous selection right in the vineyard. In the winery, the bunches and berries are carefully sorted before a gentle pressing, designed to avoid excessive skin maceration and preserve the wine's freshness and aromatic finesse.

The must is then settled for around 48 hours in stainless steel tanks before fermentation begins in new and used 225-litre French oak barrels. The wine ages for approximately 10 months on fine lees, with regular bâtonnage, building complexity, texture, and aromatic harmony while maintaining its vibrant, Atlantic-inspired profile.

PACKAGING

Logistics: EAN code 5 600154 771655. Packaging is in boxes of 6 bottles. Pallet configuration: 11 boxes per layer, 9 layers, 99 boxes per pallet.