



# QUINTA DOS MUROS

## ROSÉ

### DOURO

**Grape Variety**

Tinta Roriz (Tempranillo)

**Harvest**

Hand Picked

**Date**

August 25th

**Yield**

5 ton /ha

**Fermentation**

Stainless steel vat at 14-16°C

**Ageing**

30 days in new french oak  
barriques and the remaining  
time in stainless steel vat

**Bottling**

4th February 2025

**Cork**

DIAM3 44mm

**Quantity**

4000 bottles (750ml)

**Alcohol**

13,00%

**Residual sugar**

<0,6 (g/dm<sup>3</sup>)

**Total acidity**

4,2 (g/dm<sup>3</sup> Tart. ac.)

**pH**

3,6

**Calorific value**

74 kcal/100mL

**Other info**

Suitable for vegan and  
vegetarian diets

**Winemaker**

Jorge Alves

**Winemaking team**

Sónia Pereira, Pedro Alves

**Vineyard Manager**

Vitor Boal

**Producer notes**

Produced from Tinta Roriz grapes hand picked from the M9 parcel of Quinta dos Muros. This parcel, planted in 2007, overlooks the stunning Pinhão valley from an altitude between 480m and 520m. After fermentation in stainless steel tanks, the wine spent 30 days in new French oak barriques where it acquired more weight and complexity. It's very fresh with beautiful red fruit aromas and a very classy and serious finish.

**The estate**

The estate, property of the Mansilha family since 1881, is located in the East slopes of the Pinhão river valley. In the beginning of the XX century Francisco d'Aaújo Mansilha wrote: "Those who know how to look after the wines from Muros will be convinced by analysis and comparisons that there are no better in our country." Today the estate has 45 hectares of which 23 are occupied with vines, planted in terraces. In the remaining area we have olive groves and mediterranean forest. Besides our own wine production, the estate grapes are supplied to some of the most important Port and Douro brands.



Design  
José Costa area17.pt

QUINTA DOS MUROS ROSÉ 2025