

# QUINTA DA COSTA

QCP **B-side** | rosé

sub-region | cima-corgo

vintage | **2024**

soils | mica-schist loam soil

altitude | 300 to 400m

vineyards' age | young vines

vines per Ha | 3000

varietals | Tinta Francisca, Touriga Nacional

harvest date | 3th of September

type of harvest | hand picked to 23kg baskets

vinification | whole bunch press in a vertical basket press. natural decantation for 24h. spontaneous fermentation (indigenous yeasts) and aging in a used 500l oak barrel.

bottling | 24th of April 2025

formats 0,75l | 1418

tasting notes | an easy drinking, unpretentious wine that strives to capture faithfully the flavours of the fresh grapes. red fruit, with the hint of fresh strawberries on the nose, fresh and delicious in the palate.

Alcohol | 12,3%

total acidity | 7,1g tartaric ac./dm<sup>3</sup>

volatile acidity | 0,5g acetic ac./dm<sup>3</sup>

pH | 3,17

residual sugar | <QL\* 0,6 g/dm<sup>3</sup>

calorie count | 73 Kcal/100ml

total SO<sub>2</sub> | <QL\* 50 mg/dm<sup>3</sup>

produced and bottled at | Quinta da Costa do Pinhão  
Soutelinho, Favaios  
5070-277 Alijó, PORTUGAL

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\* below the quantification limit of (...) / menor que o limite de quantificação de (...)