

Combro

Combro Rosé 2024



An elegant and vibrant rosé, crafted from red grapes sourced from old field-blend vineyards in the Douro. The winemaking process begins with a gentle pressing of the whole berries to extract delicate color and aromas. On the nose, it shows a fresh, fruit-driven profile with notes of wild red berries, pomegranate, and subtle white floral hints. On the palate, it is light and crisp, with lively acidity and a refreshing, well-balanced structure. The finish is clean, persistent, and subtly mineral, reflecting its Douro terroir. The entire fermentation and aging process occurred in stainless steel, with no oak contact, to enhance the wine's freshness and purity.

GRAPES: Old Vines Field Blend

YEAR: 2024

REGION: Douro, sub-region of Cima Corgo

WINEMAKER: Marco Dantas

TO BE SERVED: 8 -10°C

COLOR: Salmon Pink

ALCOHOL: 13%

pH: 3,29

RESIDUAL SUGAR - < 0,6 g/dm³

PACKAGE – Paperboard

EUROPALLET – 108 boxes/648 bottles, 850kgs

CODE EAN – 5600126019549

CODE ITF – 15600126019544

BOTTLES – 3.000