

CORTÉM

Rose 2023

LISBON WINE REGION (IVV)

Feeling nature in its purest state. The purpose of Cortém wines is to represent in the bottle the best that nature has to offer, with as little intervention as possible.

Grape Varieties

Pinot Noir

Winemakers

Diogo Pereira e Diogo Ribeiro



Vinification

Harvested by hand, de-stemmed and pressed. The must ferments at a controlled temperature of 15°C. After fermentation is complete, the wine undergoes an ageing period, during which natural clarification and gradual separation of the lees occur. No oak, no additives or filters used, with low sulphite levels.

Bottled

February 2024, Production: 290 bottles

Climate and Soil

Our vineyards are located at sea level, in Vale Cortém, which provides an extremely humid climate with dew mornings throughout the year. Throughout the year, the temperature varies from 3 °C to 29 °C. This unique microclimate provides slower but more complete maturations, resulting in excellent wines. All our soils are clayey.

Chemical Analysts

Alcohol (%): 14,5

Sugar Content (g/L): 0.6

pH: 3.55

Total Acidity: 5.61

Tasting Notes

This unique dessert rosé is a celebration wine, perfect alongside chocolate cake and other sweet treats. Made from Pinot Noir, it presents a refined, amber-hued colour rather than the typical rosé shade. The palate opens with a sweet and sour contrast, evolving into a well-balanced dessert-like finish. Crafted without cooling fermentation, this was our first rosé experiment at Cortém, resulting in a suave, delicate, and distinctive varietal expression.

Recommended temperature of 10-12° C.

Store in a low light and thermal stability environment.

