

# QUINTA DO CONVENTO

## ROSÉ 2024

APPELLATION – DOC DOURO  
PRODUCER – KRANEMANN WINE ESTATES  
REGION – CIMA-CORGO, DOURO  
COUNTRY – PORTUGAL

**WINEMAKING** Manual harvest into 18kg boxes. Fully destemmed and lightly crushed followed by pressing and cold stabilization. Alcoholic fermentation stainless steel tanks with temperature control. After fermentation it was kept for 4 months on lees with bâtonnage.

**TASTING NOTES** Quinta do Convento Rosé 2024 is clean, crystal clear and pale salmon in colour. Fresh fruit aromas are predominant and it is light, fresh and long on the palate.

**NOTES** Store horizontally. Serve at 12-14°C

### TECHNICAL INFORMATION

**Climate**  
Mediterranean

**Harvest date**  
September 2024

**Alcohol**  
12.5% alc

**Soil**  
Schist and granite

**Harvesting**  
Manual

**Total acidity**  
5.2 g/L (tartaric acid)

**Varieties**  
50% Touriga Nacional,  
50% Tinta Barroca

**Ageing**  
It was aged on fine lees  
for 6 months, with weekly  
bâtonnage for 4 months  
after fermentation.

**pH**  
3.45

**Average vineyard age**  
20 years

**Bottling / Launch**  
April 2025 | July 2025

**Winemakers**  
Diogo Lopes &  
Maria Susete Melo

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	296	180	1600	No. Bottles / Box	6
Width (mm)	70	260	800	No. of Boxes / Layer	11
Depth (mm)	70	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0.6			No. of Boxes / Pallet	88
Gross Weight (kg)	1.35	8.3			
Bottle 0.75 L	EAN	5605769222240			
Cardboard Box (6 x 0.75 L)	ITF	45605769222248			
Cardboard Box (12 x 0.75 L)	ITF	55605769222245			

