



ENCOSTA DO XISTO – ESPADEIRO 2023

Classification: D.O.C. Vinho Verde

Type of Wine / Region: Vinho Verde / Rosé – Colheita Seleccionada

Brand name: Encosta do Xisto - Espadeiro

Producer: Vasco Faria, S.A.

Total Acidity: 6,4 g/dm³

Final pH: 3,32

Reducing Sugar: 2,6 g/dm³

ABV: 11% Vol.

Viticulture

Harvest: 2023

Varieties: 100% Espadeiro

Vineyard Region: Quinta de Cutiães and Quinta de Freixeiro; North of Portugal

Soil type: Granite derived

Climate: Mediterranean with Atlantic influence

Harvest:

Month: Beginning of October 2023

Type: Hand picking

Vinification:

Fermentation: Stainless steel.

Maturation: In stainless steel vessels at 8°C.

Colour: Light salmon rose.

Nose: Fruity raspberry, red berries and fresh strawberries.

Palate: Dry, light, fresh due to its good acidity, citrus, stands the very fresh red fruits intense.

Release: April 2024

Consumption temperature recommended: 8/10 °C

Production: 12.500 bottles of 750ml

Estate Bottling: Vasco Faria, S.A.

Winemaker and Oenology: Ricardo Pedrosa



Vasco Faria, S.A.

Sede: Travessa da Prelada, 613 – 4250-380 Porto/Portugal - Telf.: (+351) 228341000 Fax: (+351) 228324227
Exploração: Quinta do Xisto, R. Padre Antonio do Xisto, 746 – 4770-427 Requião/Portugal - Telf.: (+351) 252374347

www.encostadoxisto.pt