



Pegos Claros Rose 2016, DOC Palmela

Date tasted: 20 June 2017

Reviewer: Julia Harding

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Score: 16.5

Drink: 2017-2019

Fermented in tank at 17 °C. TA 5.35 g/l, pH 3.57, RS 2.5 g/l. Pretty, pale apricot pink and very fruity in aroma: wild strawberry and peach but not too sweet. On the palate, pretty dry but full in the mouth and rounded out by the fruit sweetness. The fruit sweetness is balanced well by a slightly sour finish and a fine tannic texture, which makes it more refreshing even though it is relatively full bodied. Satisfying and long.