

# JMF

2017

Rose

## HISTORY

JMF Rose is produced from Castelão, Trincadeira e Aragonês grape varieties. With a pleasant aroma and a fruity character, it is ideal to share with family and friends in joyful and relaxed moments.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines and Setúbal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

## THE WINEMAKER

Domingos Soares Franco, winemaker and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Península de Setúbal  
Vinho Regional

## VINTAGE INFORMATION

**Classification:** Vinho Regional Península de Setúbal

**Grape Varieties:** Castelão, Trincadeira and Aragonês

**Region:** Península de Setúbal

**Type of Soil:** Sandy

**Wine Production:** 26.000 Litros

### Tasting Notes:

Colour: Salmon

Aroma: Red fruits (strawberries, blackberries), roses

Palate: Excellent fruit, soft, good acidity

Finish: Medium

**Vinification:** Fermentation at 16°C.

**Date of Bottling:** April 2018

### Analyses:

Alcohol – 11,5 %

Total Acidity – 5,0 g/l tartaric acid

pH – 3,20

Residual Sugar – 20,6 g/l

**Shelf Life:** Drink while young.

**Serving suggestions:** Serve at a temperature of 11/12°C with fish and seafood.

**Storage:** The bottles should be laid down at a temperature of 12°C and 60% humidity.

JOSÉ MARIA  DA FONSECA