

Rosa Duck

DESCRIPTION

Type: Traditional method sparkling

Vintage: NV (2025 based)

Region: Bairrada

Appellation: Rose Wine

Grape varieties: 98% Maria Gomes + 2% Baga

Soil: Sandy + Chalky-clay

Vinification: Maria Gomes grapes with

Baga grapes maceration in stainless steel. (5 days)

Bottled during fermentation

Alcohol: 11,5%

Total acidity: 5,45g/L

Residual sugar: 1,6g/L

Pressure: 3,5 bars

pH: 3.47

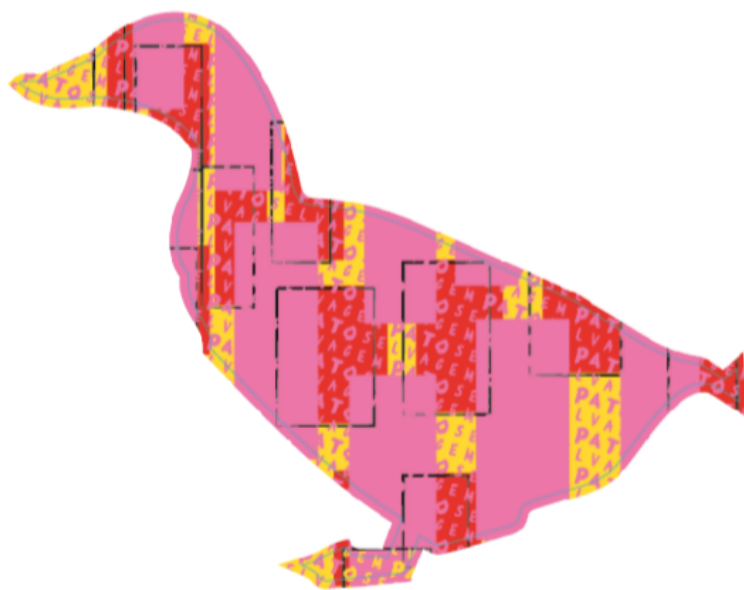
Energetic value: 64kcal/100ml

EAN code: 5601743 000 217

ITF code (6 bottles): 6560 1743 000219

ITF code (12 bottles): 2560 1743 000211

Box: cartoon, 6 bottles, 9Kg



Brand: João Pato_aka_Duckman

The original João Pato ("Pato", the family name = Duck) lived between 1920 to 1984 and was reborn in 2018 as Duckman spirit. This spirit is not easy to define, it is a blend of our ancestors' heritage with an intergenerational spirit of looking at the world in general and wine in particular. It has also been defined as an ART-isanal Wine Project that aims to raise questions about the customs and trends associated with the world... also the wine world.

Duckman wants to support Bairradian artists, in their most diverse areas: photography, music, writing... everything that can be considered art and make this wines a vehicle to take Bairradina art to the deepest corners of the world. Duckman also does not forget his people, neighbors, friends who help us to have a more meaningful life, making handouts, fabric sculptures, etc...

Duckman is all of us who embrace this spirit of building a better world together!

The wines presented here are the result of the exclusive use of grapes produced by us, from indigenous grape varieties (Bairrada region), of small editions and reveal unexpected sensations that arouse questions! We minimize the use of sulfites, wines are not always filtered and are vegan (we do not use any animal products in the wine making process).