QUINTA DOS VALES
WINE ESTATE

URSUS RED



Year of harvest:
2016
Classification:
IGP Algarve
Type:
Red wine
Varieties:
Syrah, Cabernet Sauvignon, Aragonez & Alicante Bouschet

Soil type:
Clay - Limestone
Production:
6086

Tasting:
The nose reveals aromas of red fruit and spices, with a slight toastiness, black pepper and herbaceous notes. On the palate, notes of forest fruits and toast are accompanied by a light freshness. The round but surprisingly strong tannins culminate in a lingering finish.

Vinification:
The grapes are harvested manually into 12 kg boxes. They are then cooled down to a temperature of 5˚C and selected by hand the next day, which is followed by their destemming and crushing. The maceration and fermentation processes happen in stainless steel vats under a controlled temperature of 20-24°C, with a subsequent aging period of 12 months in new French oak barrels.

Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
13	4,34	1,3	3,62