



QUINTA DOS VALES

WINE ESTATE

DIALOG

Year of harvest:

2020

Classification:

IGP Algarve

Type:

White wine

Varieties:

Arinto, Verdelho, Síría & Malvasia Fina

Soil type:

Argilo - calcário

Annual production:

1.040

Tasting:

Straw-coloured with golden hues, it's perfect to pair with food, with notes of white fruit, quince and silver linden tea. Well-balanced acidity, minerality and a long, elegant 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 pressing. The fermentation runs in stainless steel vats under a controlled temperature of 12-14°C, with a subsequent cold stabilization.

Ageing potential:

5 years



Álcool (%/vol)

12,50

Total acidez (g/L)

6,14

Açúcar residual (g/L)

0,60

pH

3,09