



QUINTA DOS VALES

WINE ESTATE

DIALOG CASTELÃO BLANC DE NOIR

Year of harvest:

2019

Classification:

IGP Algarve

Type:

White wine

Variety:

Castelão

Soil type:

Clay - Limestone

Annual production:

1.273

Tasting:

Produced from the Castelão grape variety, very versatile, it is a pale yellow wine with prominent herbaceous and floral notes, aromas of green apple, balanced acidity and a refreshing 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:

3 years



Alcohol (%/vol)

12,00

Total Acidity (g/L)

5,19

Residual Sugar (g/L)

4,50

pH

3,16