



QUINTA DOS VALES

WINE ESTATE

DIALOG URSUS

Year of harvest:

2019

Classification:

IGP Algarve

Type:

White wine

Varieties:

Arinto, Alvarinho & Antão Vaz

Soil type:

Clay - Limestone

Annual production:

6.322

Tasting:

This light straw-coloured wine has a tropical nose with notes of green tea. The combination of acidity and citrus gives the wine a great freshness as well as minerality.

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



Alcohol (%/vol)

12,50

Total Acidity (g/L)

5,99

Residual Sugar (g/L)

2,70

pH

3,16