



# QUINTA DOS VALES

## WINE ESTATE

### DIALOG URSUS

**Year of harvest:**

2019

**Classification:**

IGP Algarve

**Type:**

Rosé wine

**Varieties:**

Touriga Franca, Castelão & Syrah

**Soil type:**

Clay - Limestone

**Annual production:**

3.765

**Tasting:**

This cherry-pink wine has a nose of red fruits. A fresh wine with good acidity, it is refreshing and light.

**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)**

5,29

**Residual Sugar (g/L)**

4,80

**pH**

3,27