



# QUINTA DOS VALES WINE ESTATE

## DIALOG URSUS

**Year of harvest:**

2016

**Classification:**

IGP Algarve

**Type:**

Red wine

**Varieties:**

Syrah, Cabernet Sauvignon, Aragonês & Alicante Bouschet

**Soil type:**

Clay - Limestone

**Annual production:**

6.086

**Tasting:**

On the nose there are aromas of red fruit and spices, with a hint of toast, black pepper and herbal notes. In the mouth the notes of forest fruit and toast are accompanied by a light freshness. Rounded, but surprisingly striking, tannins combine well with a persistent 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 10 months in new French oak barrels.

**Ageing potential:**

5 years



**Alcohol (%/vol)**

13,00

**Total Acidity (g/L)**

4,34

**Residual Sugar (g/L)**

1,30

**pH**

3,62