



QUINTA DOS VALES WINE ESTATE

DUO

Year of harvest:

2019

Classification:

IGP Algarve

Type:

White wine

Varieties:

Chardonay & Viognier

Soil type:

Clay - Limestone

Annual production:

5.458

Tasting:

This light straw-coloured wine has a nose of white fruits and quinces. Creamy, unctuous, has good structure and subtle notes of toast and oak. The finish is long but elegant.

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. Partial fermentation in oak.

Ageing potential:

3-4 years



Alcohol (%/vol)

13,00

Total Acidity (g/L)

5,94

Residual Sugar (g/L)

0,9

pH

3,36