



# QUINTADOSVALES

## WINE ESTATE

### DUO

**Year of harvest:**

2017

**Classification:**

IGP Algarve

**Type:**

Red wine

**Varieties:**

Touriga Nacional & Touriga Franca

**Soil type:**

Clay - Limestone

**Annual production:**

13.385

**Tasting:**

Ruby coloured, with aromas of wild berries such as blueberry and blackberry. In the mouth, fruity with herbal nuances and a mild toast. Balanced acidity with well integrated tannins and 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 ageing period of 10 months in new French oak barrels.

**Ageing potential:**

6-8 years

**Awards:**

Alcohol (%/vol)

14,00

Total Acidity (g/L)

5,25

Residual Sugar (g/L)

1,40

pH

3,45