



QUINTA DOS VALES

WINE ESTATE

DIALOG WANTED

Year of harvest:

2016

Classification:

IGP Algarve

Type:

Red wine

Varieties:

Alicante Bouschet, Touriga Franca & Petit Verdot

Soil type:

Clay - Limestone

Annual production:

2.400

Tasting:

This shade of red is so dark it almost reaches black. Fittingly, the primary aroma experienced in the nose is of mature forest fruits, paired with subtle notes of ginger. A powerfully full-bodied wine that manages to pair intensity with elegance. Notes of black plum and spices, most notably pepper.

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 13 months in new French oak barrels.

Ageing potential:

8 years

**Alcohol (%/vol)**

14,00

Total Acidity (g/L)

5,01

Residual Sugar (g/L)

1,20

pH

3,63