



QUINTA DOS VALES

WINE ESTATE

GRACE ARINTO

Year of harvest:

2018

Classification:

IGP Algarve

Type:

White wine

Variety:

Arinto

Soil type:

Clay - Limestone

Annual production:

1.300

Tasting:

This straw-coloured wine reveals a lot of fruit on the nose, where aromas of citrus, such as ripe tangerine, are dominant. In the mouth it is citric, with a well-integrated acidity, good structure and a long, 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 pressing. The fermentation runs in stainless steel vats under a controlled temperature of 12-14°C, with a subsequent cold stabilization.

Ageing potential:

4-5 years



Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
11,00	4,95	1,20	3,26