



QUINTA DOS VALES

WINE ESTATE

GRANDE ESCOLHA

Year of harvest:

2015

Classification:

IGP Algarve

Type:

Red wine

Varieties:

Touriga Franca, Aragonês & Alicante Bouschet

Soil type:

Clay - Limestone

Annual production:

6.613

Tasting:

A blend composed of three noble varieties, with deep ruby colour and a spicy profile. On the nose it reveals aromas of dark fruits, such as plums, and some herbaceous notes. On the palate it's very complex, with great structure, rich tannins, elegance and a long and 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:

8-10 years

Awards:



Alcohol (%/vol)

14,00

Total Acidity (g/L)

5,56

Residual Sugar (g/L)

3,80

pH

3,50