



QUINTA DOS VALES

WINE ESTATE

GRACE SYRAH-VIOGNIER

Year of harvest:

2017

Classification:

IGP Algarve

Type:

Red wine

Varieties:

Syrah & Viognier

Soil type:

Clay - Limestone

Annual production:

10.180

Tasting:

This ruby-coloured wine reveals a slightly spicy profile with fruity and floral aromas. Notes of black pepper, cherry and some mint are noticeable. On the palate it presents good structure, notable acidity and well-integrated tannins. Its finish is complex, pleasant and persistent.

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. Part of the blend is then further aged for 8 months in French oak barrels.

Ageing potential:

6-8 years

Awards:



Alcohol (%/vol)

13,50

Total Acidity (g/L)

5,00

Residual Sugar (g/L)

0,16

pH

3,53