



QUINTA DOS VALES

WINE ESTATE

GRACE TOURIGA FRANCA

Year of harvest:

2017

Classification:

IGP Algarve

Type:

Red wine

Variety:

Touriga Franca

Soil type:

Clay - Limestone

Annual production:

7.079

Tasting:

Dark opaque wine, violet in colour, with aromas of wild berries and broom. In the mouth it presents notes of red fruit, with hints of spices noticeable in the finish. Delicate structure, with fine and polished tannins.

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 8 months in new French oak barrels.

Ageing potential:

8-10 years

Awards:



Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
14,00	5,25	1,10	3,52