



QUINTA DOS VALES

WINE ESTATE

GRACE VINEYARD

Year of harvest:

2019

Classification:

IGP Algarve

Type:

White wine

Varieties:

Síria, Malvasia Fina & Arinto

Soil type:

Clay - Limestone

Annual production:

1.930

Tasting:

This light straw-coloured wine presents streaks of green to the eye. In the nose a combination of white currant and lemongrass-tea is prevalent. A good acidity as well as subtle notes of oak come together to give the wine a persistent and elegant 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 further 4 months of ageing in French oak barrels and a subsequent cold stabilization.

Ageing potential:

5-6 years

Awards:

Alcohol (%/vol)

13,00

Total Acidity (g/L)

5,92

Residual Sugar (g/L)

0,70

pH

3,14