



QUINTA DOS VALES

WINE ESTATE

GRACE VIOGNIER

Year of harvest:

2019

Classification:

IGP Algarve

Type:

White wine

Variety:

Viognier

Soil type:

Clay - Limestone

Annual production:

2.037

Tasting:

This light straw-coloured wine presents streaks of gold to the eye. In the nose you'll notice fruits such as mango and tangerine, which are paired with a balanced acidity and some salinity. A well-structured wine with a 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

Awards:



Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
13,00	6,19	1,20	3,18