



QUINTA DOS VALES

WINE ESTATE

GRACE VINEYARD

Year of harvest:

2014

Classification:

IGP Algarve

Type:

Red wine

Varieties:

Aragonês, Syrah & Touriga Nacional

Soil type:

Clay - Limestone

Annual production:

6.670

Tasting:

A wine in garnet colour with copper hues. Aroma with notes of ripe red fruit and black forest fruit. In the mouth rich and complex, with tannins of great quality and elegance, where the light toast and smoke are complemented by jam fruits and spices, with 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 12 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	5,72	1,50	3,62