



QUINTA DOS VALES

WINE ESTATE

SELECTA

Year of harvest:

2019

Classification:

IGP Algarve

Type:

Rosé wine

Varieties:

Touriga Franca, Castelão & Syrah

Soil type:

Clay - Limestone

Annual production:

7.968

Tasting:

This pale cherry-pink rose wine has notes of fresh red fruits. On the palate it is clean, with vivid acidity. It is light and refreshing, with hints of cherries.

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:

2-4 years

Awards:



Alcohol (%/vol)

12,50

Total Acidity (g/L)

5,29

Residual Sugar (g/L)

4,80

pH

3,27