



QUINTA DOS VALES

WINE ESTATE

SELECTA

Year of harvest:

2020

Classification:

IGP Algarve

Type:

Vinho Rosé

Varieties:

Touriga Franca & Castelão

Soil type:

Clay - Limestone

Annual production:

4.170

Tasting:

Pale pink in colour, it is a young wine, but exuberant in fruit. It reveals notes of red fruits such as strawberry. Vibrant but elegant acidity.

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



Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
11,50	5,54	1,40	3,14