



QUINTADOSVALES

WINE ESTATE

SELECTA

Year of harvest:

2017

Classification:

IGP Algarve

Type:

Red wine

Varieties:

Petit Verdot, Alicante Bouschet, Touriga Franca & Cabernet Sauvignon

Soil type:

Clay - Limestone

Annual production:

24.600

Tasting:

This primarily red-coloured wine also presents streaks of purple to the eye. On the nose you'll experience a combination of spices, cocoa and ripe plums. A full-bodied wine, with slight notes of toast, herbs and assorted red fruits. The balanced acidity results in a notably balanced 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 22-24°.

Ageing potential:

3-6 years

Awards:**Alcohol (%/vol)**

14,00

Total Acidity (g/L)

5,34

Residual Sugar (g/L)

0,80

pH

3,46