



## Alento Rose 2019

VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

**Soils:** Clay.

**Grape Varieties:** 85% Aragonez and 15% Touriga Nacional.

**Winemaking:** Hand Harvesting. Direct pressing. Fermentation in stainless steel vats at a temperature of 14/15°C.

**Tasting Notes:** Intense flavor of red berries. Good softness with well balance acidity, which prolongs the feeling of freshness. Made to be drunk young.

**Winemakers:** Luís Louro and Inês Capão

**Bottles Produced:** 18.000 bottles

**Analysis:**

Alcohol: 12,5%

pH: 3,36

Total Acidity: 5,1 g/L

Reducing Sugars: 0,8 g/L

**Produtor:** Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ