



QUINTA DOS VALES

VINHO E ARTE WINE AND ART



Brand	Marquês dos Vales Primeira Selecção			
Type	White			
Vintage	2009			
Grape Varieties	Castelão			
Region	Algarve			
Class	Regional Algarve			
Production	11.250 bottles			
Bottling	February 2010			
Climate	Hot, dry and long summers. Short and mild winter with rainfall concentrated between October and February and occasionally strong in April. Privileged microclimate due to the proximity of the Atlantic ocean, which benefits from constant climate and the protection given by the Monchique mountains against the northernmost winds.			
Soil	Clay-Limestone			
Enologist	Paulo Laureano and Dorina Lindemann			
Producer	Quinta dos Vales - Agricultura e Turismo, S.A.			
Alcohol (%/vol.)	12,3%			
Acidity (g/l)	5,5			
Sugar (g/l)	2,7			
pH	3,03			
Vinification	This "blanc de noir" had only 2 hours maceration in the press. Alcoholic fermentation in temperature controlled stainless steel vats.			
Maturation	6 months maturation in temperature controlled stainless steel vats.			
Colour	Straw coloured, with a hint of gold.			
Aroma	Subtle mix of tropical fruitiness.			
Flavor	A fresh, crispy and dry wine with well balanced structure.			
Finish	Elegant and persistent aftertaste.			
Gastronomy	It matches very well with light red and white meats, seafood and salads. The best drinking temperature is between 6 and 8°C.			
Longevity	2 years			
Storage	Vertical, in a dark and well ventilated area at around 12°C.			
Bottle	Code EAN 13	5600375400334		
	Bordelesa Elegancia	75cl	ø 7,4cm / 32,5cm 1,330Kg	
Box	Cork	"Twin Top" cork, 44x23,5mm	Capsule Complex aluminum	
	Code ITF 14	15600375400331	6 bottles Vertical	
Palette		23x15x33cm	8,240Kg	
	Measures	120x80x150cm	Weight 824Kg	
	Boxes per layer	25	Layers 4	