



ALANDRA

ROSE 2013

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Philosophy: Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 15 years.

Grapes Varieties: Aragonês, Syrah, Touriga Nacional.

Vinification: Destemming, must chilling, pneumatic pressing, cold settling, fermentation temperature control with selected yeast inoculation in stainless steel tanks, centrifuging, fining, cold stabilisation and filtration.

Bottling: January 2014.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 7,00 g/l

pH: 3,24

Reducing Sugar: 1,5 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Light pink colour .

Aroma: Fruity aromas with notes of wild strawberries.

Palate: Youthfull palate, fresh, elegant and balanced.

Ideal Consumption Date: 2014-2015.

Formats Available: 750 ml.