



# CLARETE 2024

**Grape Variety(ies):** Negra Mole

**Appellation:** Vinho Biológico Regional Algarve

**Vinification:** Manual harvest, in 20 kg boxes, pre-fermentation maceration for 5 days in a wine press using manual treading. Fermentation took place in stainless steel vats, followed by aging in vats for 9 months.

**Winemaker:** Joana Maçanita

**Alcohol:** 12%

**Residual Sugars:** 2.8 g/L

**Fermentation Temperature:** 24°C

**Malolactic Fermentation:** Yes

**Skin Contact:** 30 days

**Total Acidity:** 4.49 g/L

**Bottles:** 10,512 of 0.75 L

**Release date:** October 2025

**Serving temperature:** Between 14°C and 16°C

**Tasting notes:** Ruby-pink color, with aromas of fresh cherry and strawberry. Elegant and fresh on the palate, finishing with a hint of rockrose and hibiscus.

**Food pairing:** Ideal with charcuterie, regional pork dishes, but also with seared red tuna and cataplana.