



PALHETE '23

Grape Variety: Negra Mole and Crato Branco (Roupeiro)

Denomination: Vinho Regional Algarve

Vinification: Vinification: Manual harvest, direct press, without SO2 until the end of fermentation. Controlled temperature fermentation.

Winemaker: Joana Maçanita

Alcohol: 13%

Residual Sugar: 0,8g/L

Fermentation Temperature: 14°C

Malolactic: Não

Skin Contact: 2 horas

Total Acidity: 6g/L

Bottled: 4254 0,75 L

Vintage: 2023

Release Date: March 2023

Serving Temperature: Between 8°C and 12°C

Food Pairing: Perfect combination with regional dishes as well as fish especially with shellfish.

Tasting Notes: Pale salmon pink color with notes of romance and fresh strawberry. In the mouth it is saline and crunchy.