



## CLARETE / NEGRAMOLE '22

Grape Variety: Negra Mole

Denomination: Vinho Regional Algarve

Vinification: Harvested by hand into small 20kg crates, crushed manually by foot and macerated for 5 days pre ferment. Fermented in stainless steel tanks and aged for 9 months.

Winemaker: Joana Maçanita

Alcohol: 13%

Residual Sugar: 0,6g/L

Fermentation Temperature: 24°C

Malolactic: Yes

Skin Contact: 30 days

Total Acidity: 6g/L

Bottled: 7000 0,75 L

Vintage: 2021

Release Date: June 2022

Serving Temperature: Between 14°C and 16°C

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

Tasting Notes: Medium bodied with soft purple hue, on the nose red fruits and berries, in the mouth it is elegant with a touch of spice.