



Winemaker: Engº João do Ó

HERDADE BARRANCO DO VALE

ROSÉ NEGRA MOLE VINHAS VELHAS

RESERVE 2024



TASTING NOTE:

COLOR: Salmon

Traditional Algarve grape variety from vines around 70 years old.

Nose: Blackcurrant, some white fruit, and a light spice, adding complexity.

Palate: Strong natural acidity, dry, and very mineral with a long, complex finish, making it a great gastronomic option.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Vinification at a controlled temperature of 12°C for 3 weeks, followed by a 6-month aging on fine lees with batonnage for greater unctuousness and complexity.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal

SERVICE

TEMPERATURE:

Should be served at 10-12°C

RECOMENDATIONS:

It goes well with Asian cuisine, Italian grilled dishes, seafood and salads.

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072384

Type:	Rose Wine
Grape Variety:	Negra Mole
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2024
Alcohol Content:	13 %
Total Acidity:	6,39 g/L
Volatile Acidity:	0,267g/L
Residual Sugar:	0,6 g/L
pH:	3,38