



Altas Quintas *crescendo*



Technical Specs

Altas Quintas Crescendo Rosé - Portugal Alentejo Regional Wine

Type: Rosé

Year: 2007

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes Varieties: Aragonês

Making the Wine:

For Altas Quintas Crescendo Rosé we chose Aragonês grapes from the coolest parts of the vineyard. After macerating for 24 hours, they were pressed and then fermented in stainless steel vats at a controlled temperature of 15 to 17°C. The wine then aged for three months in stainless steel, after which it was bottled in order to preserve all its aroma and delicacy.

Tasting Notes:

The wine is bright salmon pink with aromas of ripe raspberries and subtle hints of spices. It is smooth, with a deep freshness, a well-balanced structure and a long, pleasant finish.

Viticulture:

The vineyards are 600 metres above sea level on a unique plateau in the São Mamede Nature Reserve region. The mesoclimate of this area, the medium-potential productive soils and the altitude at which the vines are located make a unique terroir that we can taste in the wines. The vineyard is trellised for integrated protection and has exceptional climate and soil conditions. This was where the Aragonês grapes were grown to make this wine. After a substantial reduction in production, they were hand-picked in the first half of September 2007, placed in small 20 kg boxes and immediately taken to the winery, where they underwent a careful selection process.

Physical and Chemical characteristics:

Alcohol content: 13,5°

pH: 3,42

Total acidity (tartaric acid): 5,4 gr/Lt

“Life’s too short to drink bad wines”.

Hubrech Duijker