



Altas Quintas *crescendo*

Technical Specs

Altas Quintas Crescendo Rosé - Portugal Alentejo Regional Wine

Type: Rosé

Year: 2006

Producer: Altas Quintas, Lda.

Oenologist: Paulo Laureano

Grapes Varieties: Aragonez

Making the Wine:

For Altas Quintas Crescendo Rosé we chose Aragonez grapes from the coolest parts of the vineyard. They were fermented in stainless steel tanks at a controlled temperature of 15°C to 17°C. The wine was then aged for five months in stainless steel and bottled to preserve all its aroma and delicate flavour.

Tasting Notes:

Salmon-coloured wine with intense hints of rose pink, delicate aromas of ripe raspberries and fresh plums. This smooth wine has an attractive freshness and elegance that prolong the pleasure of drinking it.

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 Aragonez grapes were grown to make this wine. They were hand-picked in the first half of September 2006, 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: 3,4

Total acidity (tartaric acid): 6 gr per litre



"Life's too short to drink bad wines".
Hubrech Duijker