



## DORINA LINDEMANN

2019

750ML

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<b>Classification</b>	Vinho Regional Alentejano		
<b>Type</b>	Rose Wine		
<b>Grape Variety</b>	50% Aragonez and 50% Castelão		
<b>Soil Type</b>	Residual granite and metamorphic sedimentary soils		
<b>Annual Production</b>	6.000 bottles		
<b>Tasting</b>	Light pink colored wine with soft aromas of strawberry and raspberry. On the palate a nice structured fruity wine with a pleasant acidity and a full taste. All together a fresh and fruity wine for every season.		
<b>Vinification</b>	After the harvest the grapes are separated and pressed. After destemming and crushing, the grapes are chilled to 5°C and subject to a cold maceration for 24 hours. After that the wine is filtered and biologically stabilized. Afterwards are the cleaned musts with pure yeasts in stainless steel tanks at a temperature of 14°C until it is cold stabilized before bottling to achieve the full aroma capacity of that wine.		
<b>Ageing Potential</b>	Consume immediately		
<b>Alcohol</b>	11.5%		
<b>Total Acidity</b>	6.6 g/l	<b>Volatile Acidity</b>	0.44 g/l
<b>Residual Sugar</b>	0.3 g/l	<b>PH</b>	3.39