



Aleno Rose 2023

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean. Warm and dry days with large daily temperature amplitude.

Soils: Limestone

Grape Varieties: 75% Aragonez and 25% Touriga Nacional.

Winemaking: Manual early harvest. Direct pressing. We only use the first juice, natural settling clarification. Fermentation in stainless steel vats at a temperature of 14/15°C.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 15.000 bottles

Analysis:

Alcohol: 12,5%

pH: 3,38

Total Acidity: 5,8 g/L

Reducing Sugars: 0,3 g/L

Producer: Luís Louro

Monte Branco, 7100-145 ESTREMOZ