

# VIÑA DO VAL

Wine of Spain



## About wine

**Denomination:** Wine from Spain.

**Harvest Date:** second week of September.

**Age strains:** More than 30 years.

**Harvest:** The grape is harvested and transposed to the winery.

**Vinification:** Destemming, maceration, fermentation, pressing, decanting, clarification, filtering and stabilization, in steel tanks stainless steel at a temperature between 25 and 28°C for 15 days.

**Microfiltración:** Immediately before bottling to ensure the microbiological stability of the wine.

## VALUES

Total Alcoholic degree	12 % (v/v)
Dry extract	26.0 g/l
Total acidity	5.2 g/l
Volatile acidity	0.40 g/l
Total sulphur dioxide	110 mg/l
Reducing sugar	1.5 g/l
Volumetric mass at 20°C	0.9925 g/c.c.

## TASTING NOTES

### 1. Appearance

Intense cherry color with purple border.

### 2. Aroma and flavours

Spicy aroma with fruity notes.

### 3. Taste

In the mouth, ripe fruit stands out in balance with soft tannins and a good acidity that provide a lingering finish.



### Did you know...

Viña do Val is present in the American market in states such as New York, Washington, Illinois, among others.

### 4. Wine pairing

Red and white meats, sausages and cured cheeses.

### 5. Wine characteristics

Low

High

Body



Tannin



Acidity

