



## Aleno Rose 2024

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: 3,34

Total Acidity: 5,1 g/L

Reducing Sugars: 0,3 g/L

**Producer:** Luís Louro

Monte Branco, 7100-145 ESTREMOZ

**Wine Reviews:**

88 pts. Robert Parker