



Touriga Nacional - 2005

Grape Variety Touriga Nacional

Age of vines 25 years old

Vineyard exposure East/ South

Soil Terroir Schist

Appellation Douro

Year 2005

Alcohol, vol %: 14%

Vinification Techniques: Grapes are hand picked, transported to the winery in small plastic craters, and submit to a very accurate quality selection before being crushed. Alcoholic fermentation with mechanical robots, in open stainless steel tanks with temperature controlled.

Ageing in wood: 18 months in 225 litres barrels. 100% French oak.

Bottling: May of 2007. 9.510 bottles (0,75 Litres).
185 bottles (1,5 Litres).
30 bottles (3,0 Litres).

Tasting: **Colour:** dark, almost black colour.
Aroma: Intense aromas of blueberries, dark red forest fruits, violets, and black cherry jam fruits compliment lifted cigar box and tobacco leaf aromas resulting in a very complex aroma.
Palate: A full bodied richly flavoured wine with superb tannin, acid and fruit balance. Intense, wild forest berry fruits and integrated oak and spice contribute to its impressive palate structure and length.

Winemakers: Dominic Morris and Manuel Lobo

