

2005

Touriga Nacional



APELLATION
Douro

VINEYARDS
Terraces

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
25 years old

ALCOHOL, VOL%
14,0%

BOTTLING
May of 2007

ANALYSIS

GRAPE VARIETY
Touriga Nacional.

VINIFICATION

Grapes are hand picked, transported to the winery in small plastic crates, 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

18 months in 225 litres barrels. 100% French oak.

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.

