

2011

Touriga Nacional



APPELLATION

Douro

VINEYARDS

Terraces

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+25 years old

ALCOHOL, ABV

14.5%

BOTTLING

April of 2013

ANALYSIS

T. Acidity: 4.9 gr/L

pH: 3.65

Res. Sugar: 0.6 gr/L

GRAPE VARIETY

100% Touriga Nacional.

WINEMAKING

The grapes, coming from the best Touriga Nacional plots, were taken to the winery in 25 kg plastic boxes, where they are rigorously inspected on a sorting table. The grapes were first foot trodden in a traditional stone tank ("lagar") and after this they were transferred into an open stainless steel tank where the cap was pressed down with robotic pistons. Fermentation took place for 10 days under strict controlled temperature environment. Once the fermentation was completed, the grape were gently pressed using hydraulic presses.

AGEING

16 months in 225 litres French oak barrels.

TASTING

Colour: Deep violet.

Nose: Very pure and exuberant aromas, with fresh violet and red fruit notes. Great depth and intensity on the nose.

Palate: Attractive, fresh beginning that leads to a wine of great volume and solid structure. The palate shows fine-textured fresh tannins and flavours of red fruit. Fresh, lingering, mouth coating finish.

WINEMAKERS

Manuel Lobo.

