

2010

Touriga Nacional



APPELLATION

Douro

VINEYARDS

Terraces

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+25 years old

ALCOHOL, ABV

14.0%

BOTTLING

April of 2012

ANALYSIS

T. Acidity: 5.5 gr/L

pH: 3.61

Res. Sugar: 2.3 gr/L

GRAPE VARIETY

100% Touriga Nacional.

WINEMAKING

The grapes, coming from the best Touriga Nacional plots, were taken to the winery in plastic boxes, where they were 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 finished, the grapes were gently pressed using hydraulic presses.

AGEING

16 months in new French oak barrels (225 litres).

TASTING

Colour: Vibrant dark violet.

Nose: Great intensity with fresh red fruit aromas and vibrant violet flower notes. Very attractive and persistent on the nose.

Palate: A serious wine of great volume with fresh fine textured tannins. Fresh red fruit flavours and hints of chocolate on display on the palate. Fresh lingering finish. A very appealing wine.

WINEMAKERS

Manuel Lobo.

