

2006

Touriga Nacional



APELLATION
Douro

VINEYARDS
Terraces

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
25 years old

ALCOHOL, VOL%
14,5%

BOTTLING
April of 2008

ANALYSIS

GRAPE VARIETY
Touriga Nacional.

VINIFICATION

The grapes come from the best Touriga Nacional vineyard, 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

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

TASTING

Colour: Dark, almost black colour.

Aroma: Very intense varietals aromas of fresh 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: Powerful attack. Full bodied wine with superb tannin, acid and fruit balance. Intense wild forest berry fruits, integrated oak and spice contribute to its impressive palate structure and length.

WINEMAKERS

Dominic Morris and Manuel Lobo.

