2009 Touriga Nacional



APPELLATION	VINEYARDS	SOIL
Douro	Terraces	Schist
ASPECT	AGE OF VINES	ALCOHOL, ABV
East / South	+25 years old	14.5%

BOTTLING ANALYSIS June of 2011 T. Acidity: 5.6 gr/L pH: 3.61

Res.Sugar: 2.1 gr/L

GRAPE VARIETY

100% Touriga Nacional.

WINEMAKING

The grapes, coming from the best Touriga Nacional plots, are hand-picked and taken to the winery in plastic boxes, where they are rigorously inspected on a sorting table. The grapes are first foot trodden in a traditional stone tank ("lagar") and after this, they are transferred into an open stainless steel tank where the cap is pressed down with robotic pistons. Fermentation takes place for 10 days under strict controlled temperature environment.

AGEING

16 months in 225 litres French oak barrels.

TASTING

Colour: Vibrant dark violet.

Nose: Impressive aromatic expression. Fresh floral notes combined with ripe red fruits. Great harmony and intensity.

Palate: Rich full-bodied and textured palate yet very elegant. Fine tannins, well combined with vibrant floral flavours. Very fresh and lingering finish.

WINEMAKERS

Dominic Morris and Manuel Loho.

