

# 2012

# Touriga Nacional



## APPELLATION

Douro

## VINEYARDS

Terraces

## SOIL

Schist

## ASPECT

East / South

## AGE OF VINES

31 years old

## ALCOHOL, ABV

14,0 %

## BOTTLING

August of 2014

## ANALYSIS

Total Acidity: 4.9 gr/L

pH: 3.62

Residual Sugar: 1.9 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 new French oak barrels (225 litres).

## TASTING

**Colour:** Deep purple.

**Nose:** Very attractive on the nose, showing intense and pure aromas of fresh red fruit and lively notes of violets.

**Palate:** Engaging and fresh beginning that leads to a serious wine. Voluminous on the palate, with fresh, finely-textured tannins, and intense notes of red berry fruit with soft chocolate hints.

An engaging wine that finishes with great freshness and persistence.

## WINEMAKERS

Manuel Lobo.

