



Technical Specifications

Country of Origin Portugal

Region Alentejo / Albernôa

Appelation Vinho Regional Alentejano

Category Red

> Vintage 2015

Grape VarietiesTouriga Nacional 100%

Vineyard Area 35 ha

Soil Type Free-draining schist soil

Vinification

Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in stainless steel lagares with temperature control and traditional maceration. Aged for 18 months in French oak barrels.

Tasting Notes

A wine that "Presents the restlessness that characterizes the wine grape, full of energy and strength where a dark fruit contrasts with a floral elegance (blackberries and blueberries) is presented. A complexity unfolds in layers with slight floral (violet), dark chocolate alongside spices and a slight toast given by the barrel stage he was put on. Wrapped in a good freshness, broad and coese without ever becoming heavy, long and persistant finish supported by a structure that ensures long years of cellar.

Bottling August 2017

Production 9499 Bottles 100 Magnums

Chemical Analysis

Alcohol: 14% Total Acidity: 5.7 g/l tartaric acid

pH: 3.54

