

2018 TOURIGA NACIONAL

An excursion to the oldest appellation in the world where you may sample floral aromas, freshness, balance, straightforward fruit and minerality directly from our shist soils.



COUNTRY	Portugal
APPELLATION	DOC Douro
VARIETAL	Touriga Nacional
ALCOHOL	14.3%
TOTAL ACIDITY	5.0 g/l
pH	3.69

TASTING NOTES

An elegant wine with an impressive aromatic intensity of typical Touriga Nacional fruit aromas and floral notes in perfect combination with slight nuances of vanilla. A very well balanced wine with well integrated tannins and a fresh acidity leading to a long and lingering finish. A wine with enormous potential to age in bottle.

WINEMAKING & AGING

Fermentation takes place in stainless steel vats at controlled temperature. The wine ages in French oak barriques for a period of 12 months in which 30% of the wine ages in new oak.

FOOD PARING

Enjoy this elegant, Douro Red with roast beef, game dishes and strong cheeses.

Store bottles on their sides, in a cool, dry place (16°C) and away from any direct light. Serve at 18°C.

2018v | **91 POINTS** | JAMES SUCKLING

2017v | **89 POINTS** | WINE ADVOCATE
