



TOURIGA NACIONAL 2011

Philosophy: These wines are only produced in exceptional years, from unique plots at Herdade do Esporão, which express the true potential and original character of the individual grape variety.

Harvest Year: 2011 has been recognised as a memorable year for all the winemaking regions in Portugal. Milder than normal temperatures in spring and summer lent our wines intensity, balance and freshness.

Viticulture:

Vinha do Badeco T28 – Herdade do Esporão

Soil Type: Light and stony schist soil with loamy texture.

Average age of vines: 26 years.

Vinification: Temperature controlled fermentation (22°C) in roto-fermentation tanks.

Maturation: 12 months spent in American oak barrels, followed by 18 months in the bottle before release onto the market.

Bottling: May 2013.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,49 g/l

pH: 3,6

Reducing Sugar: 2,8 g/l

Winemakers: David Baverstock and Luís Patrão.

Colour: Intense violet.

Aroma: Violets subtly wrapped in toasted oak notes.

Palate: Hints of spice, velvety mouthfeel and very long finish.

Ideal Consumption date: 2014 – 2021

Formats available: 750 ml.