



TOURIGA NACIONAL 2008

Philosophy: Wines that are produced only in exceptional years. Made from singular grape parcels from the estate vineyards that express the unique potential and character of the individual grape variety.

Harvest Year: Temperatures and rainfall were normal and within the average values for the last 10 years. The summer, although very dry, had fairly low average temperatures which resulted in ideal grape maturation conditions.

Viticulture:

Soil Type: Lightly textured stony soils, schistous origin.

Average age of vines: 20 years.

Grapes Varieties: Touriga Nacional.

Vinification: Fermented with temperature control (22°C) in vinimatics.

Maturation: 12 months ageing in new and used french oak barrels followed by 12 months in bottle prior to market release.

Bottling: December 2009.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,00 g/l

pH: 3,52

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep violet colour.

Aroma: Floral orange blossom notes with complex blueberry and chocolate aromas.

Palate: Elegant palate, silky texture, long and persistent finish.

Ideal Consumption Date: 2012-2019

Formats Available: 750 ml.

Review:

Wine Enthusiast 2012 - 94 points Cellar Selection