

VINEYARDS

Quinta da Valeira and Quinta Vale D'Agodinho

GRAPES / VARIETIES

Touriga Franca (45%), Touriga Nacional (42%), Tinta Roriz (13%)

OTHERS-

Alc. – 13% Total Ac. – 5,0(g/l) pH – 3,61

TASTING NOTES

Colour: intense red

On the nose, it's full of fruit, with special black fruit notes with gentle floral notes.

On the palate it has a good presence, with a gentle attack and an end very enjoyable

WINEMAKING DETAILS

The year of 2018 was very rainy until the end of June, that brought us problems of humidity on the fields resulting in diseases on the vines. August was very hot and dry, which helped the vines to complete the maturation of the grapes. In the end, we had less production but great quality!

Grapes were hand picked, totally destemmed and fermented in stainless steel tanks with soft hand macerations and with temperature controlled.

25% of the lot aged 6 months in French oak barrels.

Drink between **15 and 17°C**

Winemaker: Teresa Batista

PRESS COMMENTS

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