

QUINTA DO VALLADO TOURIGA NACIONAL 2010



Description:

With a dark crimson color, this Touriga Nacional boasts great concentration and aromas of bergamot and wild fruits, with violet and spicy hints. The taste is elegant, round and mature, with silky tannins. Red fruits follow through from the nose into a long, concentrated, fresh finish.

Winemaker's Notes:

The grapes come from Estate Vineyards planted in 1994 and were vinified in the new Quinta do Vallado winery in temperature-controlled stainless steel vats, each holding a maximum of five tons of grapes, with manual remontage. After malolactic fermentation took place (in the original stainless steel tanks), the wine was racked to 225 liter (60 gal) French Oak barriques, ageing for 16 months. 30% of these were new, and the remaining were used, one and two-year old barriques so that the Touriga Nacional aromas were not overcome by oak.

Serving Hints:

Serve at room temperature with light meat dishes, such as pork, or flavorful, hard cheeses from cow or sheep's milk.

PRODUCER: Quinta do Vallado
COUNTRY: Portugal
REGION: Douro
GRAPE VARIETY: 100% Touriga Nacional

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	14	25.35	13.78	10.43	7.06	8X11	5604823001548

