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 sweet, 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 red 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 litre French Oak barriques, where it stayed for 16 months. Fifty percent 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 (DOC)
GRAPE VARIETY: 100% Touriga Nacional
ALCOHOL STRENGTH: 14.5% by vol