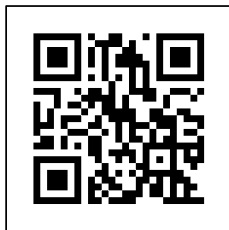


VALL DA NOGUEIRINHA

DOC RESERVA RED 2022



VALLDANOGUEIRINHA.PT

VINEYARDS

GRAPES: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Amarela

OENOLOGY

VINIFICATION: Selection of grapes at cutting and transport in perforated PVC boxes for better aeration of the grapes, directly to the winery. Vinification with crushing and total destemming. Fermentation in open mills with controlled temperature and traditional treading. Malolactic fermentation in stainless steel vats and ageing for 12 months in second year French oak casks.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

14.0 % Vol Total acidity: 4.9 gr/l

TASTING NOTES

This is a wine from traditional vineyards where the predominant grape varieties are those indicated on the label. There are many other red grape varieties scattered around the plot that are rarely found in the region. Notes of earth and nuts stand out. Creamy, textured, deep, with fine tannins, perfect acidity and an austere, long finish.