

VALL DA NOGUEIRINHA

DOC RESERVA TOURIGA NACIONAL



VALLDANOGUEIRINHA.PT

WINE

GRAPES: Touriga Nacional

OENOLOGY

Vinification: This single varietal Touriga Nacional requires a lot of hand-picking of the best Touriga Nacional grapes. The grapes are transported in perforated PVP boxes for better aeration. The grapes are then grated and transferred to open, temperature-controlled lagares for slow, controlled fermentation. Malolactic fermentation takes place in stainless steel and ends with ageing in French oak casks for 12 months.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

13,5% Alcool / 320KJ / 77 Kcal por 100MI

TASTING NOTES

It has a purplish-red color, with a well-marked nose derived from the nature of the Touriga Nacional grape variety. In the mouth, its floral and bergamot perfume, enhanced by the spices of the barrel, makes for perfect balance and harmonization.

It is a full-bodied wine, with a concentration of intense aromas of high complexity, with noble tannins that are susceptible to ageing.