

VALL DA NOGUEIRINHA

DOC GRANDE RESERVA RED 2020



VALLDANOGUEIRINHA.PT

VINEYARDS

GRAPES: Touriga Nacional 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 24 months in new French oak casks.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

15.0 % Vol Total acidity: 5.6 gr \ L

TASTING NOTES

It has a deep red-purple colour. It is very concentrated on the nose with aromas of ripe red fruits, cocoa and spices integrated with hints of wood. The palate is elegant with good acidity and velvety tannins, resulting in a very structured and harmonious wine.