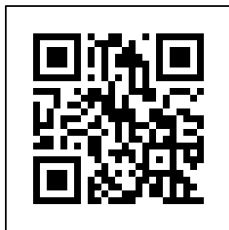


VALL DA NOGUEIRINHA

DOC RED 2022



VALLDANOGUEIRINHA.PT

VINEYARD

GRAPES: Touriga Nacional, Touriga Franca e Tinta Roriz

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 an open press at a controlled temperature. Storage in stainless steel.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

13.0 % Vol Total acidity: 4.8 gr/l

TASTING NOTES

Intense ruby colour, fruity and elegant aroma. A wine with a long finish where the polished tannins emphasise harmony, pleasure and balance in the mouth. A persistent red fruit flavour with a smooth finish.

BOTTLE: 0.750 ml, 1500 ml, 3000 ml and 5000 ml