

## VINEYARDS

**Quinta da Valeira**

## GRAPES / VARIETIES

**Touriga Nacional (61%), Touriga Franca (34%), Sousão (5%)**

## OTHERS-

**Alc. – 13% Total Ac. – 4,9(g/l) pH – 3,66**

## TASTING NOTES

**Colour: strong and intense red**

**On the nose, is full of fruit and with soft floral notes.**

**On the palate it have a good presence in the mouth, with a gentle attack and a end very enjoyable**

## WINEMAKING DETAILS

**2017, another atypical year in term of climate. The intense rain during the Spring caused a late growth of the vines and preoccupations in terms of mildew, which ended up reducing the quantity of grapes the vine produced. The August and September were hot and dry, which helped the vine to finish the maturation.**

**The grapes were picked by hand and were brought to the winery. The grapes were totally destemmed and fermented in stainless steel tanks with soft hand macerations and with temperature controlled.**

**40% of the lot aged 6 months in French oak barrels.**

**Tasting between 15 and 17°C**

**Winemaker: Teresa Batista**

