

## VINEYARDS

**Quinta da Valeira**

## GRAPES / VARIETIES

**Touriga Nacional (95%) Sousão (5%)**

## OTHERS

**Alc. – 13,5% Total Ac. – 5,8 (g/l) pH – 3,11**

## TASTING NOTES

**Colour: light salmon colour**

**On the nose, strong aroma of red fruit and an interesting floral touch.**

**On the mouth is fresh, with a great volume and persistence.**

## WINEMAKING DETAILS

**The summer of 2017 was very warm and dry and we needed to start the harvest earlier than the past years. We started at 21st of August and we had smaller berries of the grapes the vine produced but this berries was very aromatics and flavorful.**

**The grapes were hand picked by hand and brought to the winery. The grapes were gently crushed and fermenting in stainless steel tank with low temperature.**

**The wine stage on fine lees for 3 months with batonnage.**

**Tasting between 8 and 10°C**

**Winemaker: Teresa Batista**

