

## VINEYARDS

Quinta da Valeira and Quinta da Trovisca

## GRAPES / VARIETIES

Touriga Nacional (40%), Touriga Franca (33%), Tinta Roriz (27%)

## OTHERS-

Alc. – 13,5% Total Ac. – 4,8(g/l) pH – 3,69

## TASTING NOTES

**Colour:** lively youthful ruby colour

**On the nose,** red fruits combined with floral notes.

**On the palate** have a great volume, with soft tannins and an elegant and balanced finish.

## WINEMAKING DETAILS

The year 2016 was atypical in term of climate. The hot and rainy winter caused an early bud break. The intense Spring rain brought preoccupations in terms of mildew, which ended up reducing the quantity of grapes the vine produced. The summer was hot and dry, which demanded an extra effort from 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.

50% of the lot aged 6 months in French oak barrels.

Tasting between 15 and 17°C

Winemaker: Teresa Batista

