

GRAPES

100% Touriga Nacional

TASTING NOTES

Our 'Enóloga' wines represent unique, limited expressions of the best of our vineyards in any given year.

Touriga Nacional is our principal red variety and it is fitting that this variety produces our finest red expression.

This wine is the result of the of the 'Maximum Attention' that our winemaker, Maria Vicente, pays to each and every wine, and in this case each barrel.

Our best Touriga Nacional was carefully selected, and then fermented in temperature controlled stainless steel deposits before a gentle maturation in 500L French oak barrels 12 months. A beautiful example of restrained power. Deep red and black fruits are seamlessly melded together in an elegant, textured wine.

PAIRING SUGGESTIONS

Such a refined red wine as this deserved to be paired with the finest cuts of red meat. Enóloga Tinto is the perfect accompaniment for seared lamb or venison loin a beautiful piece of A5 Wagyu striploin.

NATURALMENTE

CELLARING POTENTIAL

Drinking well on release, this will continue to develop beautifully over the next 15 years.

TECHNICAL DETAILS

Alcohol: 13%
Tartaric Acid: 5.9g/L
pH 3.6
Residual Sugar: 2g/L

MINIMAL INTERVENTION
MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.