

GRAPES

100% Touriga Nacional

TASTING NOTES

Touriga Nacional, like Syrah and Aragones is often associated with making powerful, tannic wines. However, like these other varieties, Touriga Nacional also has a softer side. It is the spicy, aromatic characters of Touriga that makes the variety something special.

Our best Touriga Nacional fruit is hand harvested then trodden by foot in stone 'lagares'. It is then matured in stainless steel tanks and French Oak puncheons for 12 months.

Highly toned, with aromas of spicy red fruits and focused, fine finish. This is Touriga Nacional at its most elegant.

PAIRING SUGGESTIONS

A wine with this finesse is the perfect match for poultry, duck, quail, pheasant and squab. Its delicate structure also allows to pair well with oily fish like salmon and tuna. That said, it is a joy to drink on its own. Cheers!

**CELLARING POTENTIAL**

This wine will continue to improve in complexity over the next 10 years

TECHNICAL DETAILS

Alcohol: 12%
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.