

NATURALMENTE

GRAPES

100% Touriga Nacional

TASTING NOTES

Grown all over Portugal this variety is ideally suited to our region. It is late ripening and fairs very well in warm weather.

Carefully selected grapes were macerated at cold temperature before being trodden by foot in traditional stone lagares. The wine then spent 3 months in an Ovoide (Porous egg shaped deposit) to allow for gentle micro-oxidization. 30% of this wine was aged in 500L new French oak barrels for 4 months.

Vibrant deep purple in colour, soft plum and mulberry fruit, spicy, earthy and a little wild.

This wine highlights the aromatic characters of the variety.

PAIRING SUGGESTIONS

An ideal wine for BBQ & grilled red meats as well as game dishes and rich tomato based sauces.



CELLARING POTENTIAL

Ready to drink on release it is best consumed within 5 years.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 6.3 g/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.