



Region

Algarve / Silves

Classification

Algarve Regional Wine

Vine Area

12 hectares

Grape Variety

Touriga Nacional 90%
Cabernet Sauvignon 5%
Sousão 5%

Soil Type

Clay-Limestone



VINIFICATION

Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in stainless steel vats with temperature control and traditional maceration. Aged for 12 months in new French oak barrels.



TASTE

Blend of huge class, balanced with very prominent fruit, very captivating and challenging. Nice complexity with clean aromas of jam, balsamic, spices and some light vegetal notes. Good integration of oak notes. Tasty mouth with wide fruit flavours, well vinacious. At the end has a great presence with a long finish full of energy. Demands dishes rich in flavours.



BOTTLED

August 2016

PRODUCTION

6500 Bottles



ANALYSIS

Alcohol Content: 15.5%
Total Acidity: 5.5 g/l in tartaric acid
pH: 3.6

