



QUINTA DA PACHECA



PACHECA GRANDE RESERVA TOURIGA NACIONAL

Producer: Quinta da Pacheda
Appellation: Douro DOC, Portugal
Harvest: 2015

VITICULTURAL YEAR

The 2015 viticultural year began with a rainy spring after a rigorous winter which was later found to have a major importance in securing soil water reserves. This was the key to the drought and heat conditions that followed during June and July. In the maturation period during August, the diurnal and nocturnal temperatures were milder which allowed to preserve the acidity of the grapes obtaining balanced must and consequently elegant wines.

VINEYARDS

This wine is exclusively obtained from the grape variety of Touriga Nacional from a 32 years old parcel installed at 140 meters of altitude.

VINIFICATION

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the wine-making center where they were fully de-stemmed. Fermentation occurred during 9 days in the traditional 7-ton

granitic stone tanks with foot stepping and smooth reassembles for blanket leaching and extraction of phenolic and aromatic compounds. At the end of the alcoholic fermentation the wine was transferred to new French oak barrels where malolactic fermentation occurred and aged for about 18 months.

TASTING NOTES

Pacheda Touriga Nacional is an elegant wine with good aromatic intensity, notes of bergamot and violet with well-integrated wood. It reveals good structure in the mouth, rounded tannins, freshness, and a long and persistent finish.

BARREL AGING

18 months in French oak barrels

GRAPE VARIETIES

Touriga Nacional

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Alcohol by volume: 14%

pH: 3,58

Total acidity: 5,2 g/L

Residual Sugar: 0,6 g/L

LOGISTIC INFORMATION

3 x 75 CL	Cases / Layer	Europalette		
		Layers / Pal	Cases / Pal	Bottle / Pal
	14	10	140	420

Barcodes

Bottle 75 Cl: 5602947000232

Case 3 x 75 Cl: 15602947001724