

PÁGINA

TOURIGA NACIONAL | DOC ÓBIDOS| 2019

REGION: Porto Nogueira – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grape 100% *Touriga Nacional*.

Soils: limestone-clay.

Vineyards: our vines were cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

Grapes: the grape *Touriga Nacional* was harvested from "Vinha Porto Olho" vineyards, with 0,92 ha, planted in 2012, and with a Northwest-Southeast (NW-SE) solar exposure.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative maceration.

Finishing & Staging: 10 months in French oak barrels *Séguin Moreau*. Bottling, labeling and finishing performed in our cellar.

Tasting notes: intense ruby colored wine, shiny appearance, elegant and defined aromas of small berries, with balsamic vegetable notes, nuances of dark chocolate and a light toast from the aged wood. In the mouth, balanced, with lively and present acidity, very harmonious and well integrated polished tannins. Elegant finish with intensity, freshness and good volume in the mouth.

Total acidity: 6,69 gr/L PH: 3,56 Total sugar: 0,6 gr/L Alcohol: 13%

To serve: 15°C - 18°C