

VILLA NOGUEIRA

RED | IG LISBOA | HARVEST 2018

REGION: Porto Nogueira – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grapes 80% *Touriga Nacional*, 10% *Pinot Noir* and 10% *Syrah*.

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

Regarding the grape *Pinot Noir*, it is harvested from "*Vinha Todo-o-Mundo*" vineyards, planted in 2012, with 0,54 ha, counting on a North-South (N-S) solar exposure.

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

Finishing & Staging: 6 months in French oak barrels *Séguin Moreau*. Bottling, labeling and finishing performed in our cellar.

Tasting notes: intense ruby colored wine, aromas of ripe red fruits, with some notes of quince jelly, light toast and menthol nuances. In the mouth it reveals freshness, with balanced acidity, firm tannins but with good ripeness. Balanced finish with enormous freshness, light vegetal notes, ending alive and intense.

Total acidity: 6,16 gr/L PH: 3,55 Total sugar: 1,0 gr/L Alcohol: 13%

To serve: 15°C - 17°C

CASA
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