

VILLA NOGUEIRA

Harvest Red 2017

Wine: blend made from our finest red grapes Touriga Nacional, Syrah and Pinot Noir, with geographical indication IG Lisboa

Vineyards: Touriga Nacional (80%), Pinot Noir (10%) and Syrah (10%) grape varieties were harvested in the "*Vinha dos Versos*" and "*Vinha Porto Olho*" vineyards, both at Quinta do Porto Nogueira, Alguber – Cadaval, Lisbon Region. We put special emphasis on environmental and health issues, so our vines are cultivated following sustainable practices and the production is certified by the *Normas de Produção Integrada* ("Sustainable Production Standards"). Regarding the soil, special attention is given to the fight against erosion and the increase of organic matter content, as we prefer the non-mobilization of the soil and the application of natural origin manure

Vineyards' areas extent:: Both "Vinha dos Versos" and "Vinha Porto Olho" Touriga Nacional vineyards area is 0,92ha, Pinot Noir vineyard "Vinha do Bem-Amado" has 1,49 ha.

Vineyards Solar Orientation: Both "Vinha dos Versos", "Vinha Porto Olho" and "Vinha do Bem-Amado" have a Northwest-Southeast (NW-SE) solar orientation.

Soil type: Clay-limestone

Year of planting: 2012.

Harvest: manually made by our workers, the grapes were harvested to 18kg boxes at the optimum point of maturation

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

Finishing and Staging: 30% of the blend staged for 6 months in French oak barrels of 2nd and 3rd year use. Bottling, labeling and finishing performed in our cellar

Tasting Notes: With Intense ruby color and aromas with menthol and balsamic notes, where wild red berries can be found, and slight nuances of oak. Fresh mouth, lively acidity, ripe and silky tannins, well integrated into the wine structure.

Analysis: Alcohol strength: 13.5%; Fixed acidity: 4.28g/dm3; PH: 3.66; Residual sugar: <0.7 g/dm3



