

VILLA NOGUEIRA

RED | DOC ÓBIDOS | HARVEST 2019

REGION: Alguber – 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: The vineyards located at Quinta do Porto Nogueira were cultivated under sustainable agricultural practices, certified by the "*Normas de Produção Integrada*". Currently these vineyards are managed in Biological Production.

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. 15% of the batch was aged in French oak barrels *Séguin Moreau*.

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: 4,75 gr/L PH: 3,49 Total sugar: 1,1 gr/L Alcohol: 13%

To serve: 15°C - 17°C