

TITULAR TOURIGA NACIONAL 2013

Dão D.O.P. 2013 | RED WINE



Grape variety / Touriga Nacional

Oenologists / Carlos Magalhães & Manuel Vieira

Vinification

Manual harvest in boxes of 15kg. Destemmed grapes, alcoholic fermentation in temperature controlled vats with maceration cared for better expression of the grape variety and typicality. 50% of the batch matured in 1st year french oak barrels, for 12 months. Bottled in September 2015.

Tasting notes

Original scent, gentle blend between flower and red fruit notes, with some minerality. Highlight for the elegance and freshness in the mouth, with superior gastronomic vocation.

Chemical Analysis

Alcohol: 13%

Volatile Acidity g/L: 0,50

Total Acidity g/L: 5,54

Residual Sugar g/L: <0,7

pH: 3,62

Total Sulfur mg/L: 79

Logistics

Box: 6 bottles of 75cl

Measurements cm: 30x25x16,5 cm

Gross Weight: 7,614 kg

Pallet: 96 boxes with Europallet

No. of boxes per level: 12

No. of levels: 8

More information

Stabilized naturally, is likely to create some deposit. Should be served at a temperature between 16 - 18°C.