

SANTA VITÓRIA TOURIGA NACIONAL



DESIGNATION: Vinho Regional Alentejano

SOIL: Clay Soils

CLIMATE: Mediterranean

HARVEST: 2015

GRAPE VARIETIES: Touriga Nacional

WINEMAKERS

Patrícia Peixoto and Bernardo Cabral

VINIFICATION

Hand picking and selection of the best grapes. Cold maceration for 2 days. Alcoholic fermentation at 26°C (78,8°F), in *lagar*. The malolactic fermentation happens in new French oak barrels followed by a 14 month stage in the same barrels.

TASTING NOTES

Clear with a concentrated ruby colour. Intense aroma with notes of orange blossom and ripe fruit, coffee and spices. In the mouth is complex and full bodied. Very persistent.

WINE ANALYSIS

Alcohol: 14% | **Total acidity:** 5,8g/L

pH: 3,65 | **Residual sugar:** 2,1g/L

FOOD PAIRING AND CONSUMER SUGGESTIONS

- Red meat, game meat, roast fish and cheese.
- Serve at the temperature of 16° to 18°C.
- Drink now or during the next 10 years.

FORMATS AVAILABLE

Boxes of 6x750ml 9Kg | 96 boxes per pallet – 864Kg

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