

BY: *António Maçanita*

A TOURIGA VAI NUA

2021
VINHO REGIONAL ALENTEJANO

FACT SHEET



VARIETAL

100% Touriga Nacional.

CONCEPT

Queen of all Portuguese grapes, Touriga Nacional is known for its floral aromas. This true identity is fragile and fades slowly away with time and oak ageing. This trial captures its pure young version, rare to the general public. come from schist soils and the fermentation was spontaneous. It is the Touriga Naked (nua)? Yes! But you will find that it has never been so well dressed.

DENOMINATION

Vinho Regional Alentejano.

TASTING NOTES

Intense violet-ruby colour. Very fresh in the mouth with a strong fruit expression, making this wine pretty lickerish with another maturation level. Unoaked which allows us to taste this Queen, raw and naked like we've never seen it before.

CLIMATE

Continental/ Mediterranean climate. Hot and dry with cold nights.

FOOD PAIRING

Goes well with white and red meat dishes with both traditional and modern cuisine.

ALCOHOL: 13,0% Vol.



SOILS

Small plots of vines under integrated protection regime growing on sub-zones of very infertile rocky soils naturally produce low yields of concentrated and healthy fruit characterized by deep aromatic intensity. The climate of the ripening months is typically warm and dry with cold nights. After prolonged monitoring the bunches are selectively handpicked into small boxes at the peak of tannin ripeness.

VINIFICATION

All bunches entering the winery are passed over a sorting table and subjected to intensive quality control. The grapes are gently crushed and moved by gravity into temperature regulated vats. Both alcoholic and malolactic fermentation occur naturally with no inoculation.

AGEING

3 months in tank without oak contact.

STORAGE AND SERVICE

Store at 12-14°C and serve at 16°C to drink at 18°C.

SULPHITES: < 70 mg/L.

Biologic/organic standards <100 mg/L; demeter standards <70mg/L.

GLUTEN-FREE

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