

PALATO

DO CÔA

TOURIGA NACIONAL 2017



REGION

DOURO DOC — Vila Nova De Foz Côa, Muxagata

GRAPE VARIETIES

Touriga Nacional

ALCOHOL

14% vol.

PRODUCTION

2.000 Bottles

ACIDITY

4,8 gr/lit (tartaric acid)

WINEMAKER

Carloto Magalhães

SUGAR

0,6 Gr/ lt

VINIFICATION

Manual triage is undertaken on a sorting table after which the grapes are de-stemmed and gently crushed. The grapes are relayed to the fermentation vats by gravity. Fermentation with submerge skins takes place between 26 – 28 ° C.

TASTING NOTES

Deep red, ruby colour. Wonderfully aromatic, showing typical violet and spices scents, the hallmark of the Touriga Nacional. In the palate, fresh, vibrant plummy fruit, full bodied and beautifully balanced.

CONSUMPTION

Ready for drinking now, although it has the ageing potential to develop further in bottle for a few more years. Ideally serve between 14 – 16 °C. Try it with grilled red meat, soft chese, Etc.