## **QUINTA DO CASAL BRANCO**

**TOURIGA NACIONAL 2021** 



**REGION OF ORIGIN IGP TEJO** 

**SOIL AND TOPOGRAPHY** Sandy, flat land.

AGE OF VINEYARDS

15 years old

**EXPOSURE** 

South - North

**GRAPE VARIETIES** 100% Touriga Nacional



## VINIFICATION

The Touriga Nacional grapes are harvested manually into plastic palettes of 200 kg. After crushing, fermentation takes place in concrete vats, at controlled temperatures between 25°C and 28°C. The wine is then aged in stainless steel vats until it is bottled.

## **TASTING NOTES**

Colour: Bright red

**Nose:** Floral notes, violets, blackcurrant. Intense.

Mouth: The floral notes are repeated in the retronasal aromas, combined with a wine with soft tannins, fairly full-bodied and persistent. Good example of the aromatic characteristics of this grape variety. Not aged in barrels.

BOTTLED July 2022

ALCOHOL 14,5% Vol.

## **ANALYSIS**

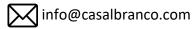
Acidity Total – 5.63 g/L pH – 3.57 Residual Sugar – 0.6 g/L

**WINEMAKERS** 

Manuel Lobo & Joana Silva Lopes



Estrada Nacional 118 | Km 69 2080 - 187 Almeirim | Portugal





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