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

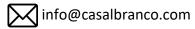
Acidity Total – 5.63 g/L pH – 3.57 Residual Sugar – 0.6 g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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





WINEinMODERATION CHOOSE | SHARE | CARE



ONLINE STORE