



Touriga Nacional Reserva Regional Península de Setúbal Reserva



VARIETIES Touriga Nacional

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 12 months in half barrels of French and American oak.

RECOMMENDED STORAGE TIME 8 years

TASTING NOTES A concentrated, garnet-coloured wine. An aroma reminiscent of very ripe dark fruit preserves and jams, with a light, floral touch typical of this grape variety. Velvety and full on the palate, with soft, well integrated tannins. A long and persistent finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.66 g tartaric acid/dm³

PH 3.60

RESIDUAL SUGAR 5.5 g/dm³

SERVING SUGGESTIONS Serve with red meat, game, roasts, strong cheeses and and soft pasta.

OENOLOGIST Jaime Quendera

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|------------------------------|-----------------------------------|--------------------------|--------------------------|---------------------------|------------------------------|--------------------------------|----------------------------------|
| Case of 6 bottles | L x W x H (mm) 306 x 238 x 164 | Gross Weight 8.100 Kg | Liquid Weight 4.50 Kg | Volume 0.750 L | EAN UNI UPC 5608527000951 | EAN SCC Case 15608527000958 | |
| Euro-pallet 1.20 x 0.80 m | Cases per layer 10 | Layers 7 | Cases per pallet 70 | Bottles per pallet 420 | Total Weight 587 Kg | Liquid Weight 315 Kg | L x W x H (cm) 120 x 80 x 130 |