

Quinta de S. José Touriga Nacional Douro DOC 2019

Grape Variety:	100% Touriga Nacional
Origin:	<p>The grapes used to make this wine, came from the different parcels of grapes from Quinta de S. José which is situated in Cima Corgo, next to the river, from 100 to 250m of altitude. North exposition and very schist soil.</p> <p>North exposition and very schist soil.</p>
Vinification:	<p>Grapes are harvested by castes and plots in boxes of 25 Kg at its optimal maturation. After fully stalked and crushed, they fermented in <i>lagares</i> (sort of top open ferment tanks), in order to enhance the richness of the grapes and skins go gentle to the juice. After malolactic fermentation, the wine matured in used french oak barrels of 400 liters, during about 12 months.</p>
Tasting Notes:	<p>Very deep and purple colour. Very complex and distinct flavours, where the typical fruity and floral nature of the variety predominates, and after spicy notes coming from the wood. The palate shows fruit, complexity, great balance and harmony with high level tannins which confers a long finish.</p>
Serving:	Should be served at a temperature of 14/16°C.
Conservation:	Keep in a dry place with a fresh and constant temperature. The bottle should be stored horizontally.
Alcoholic Contents:	14% Vol. (20°C)
Total Acidity:	5,2 g/dm ³ (Ácido Tartárico)
Volatile Acidity Fixed:	0,6 g/dm ³ (Ácido Acético)
PH	3,59
Bottling:	November 2021
Production:	9.800 bottles of 0,75L and 100 bottles of 1,5L
Winemaker:	João Brito e Cunha
Producer:	João Brito e Cunha, Lda Régia Douro-Park 5000-033 Andrães Portugal

