

CARRAPATA TOURIGA FRANCESA 2019



HARVEST CONDITIONS: The harvest started on the 9th of September for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. Some welcome rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm. The harvest was suspended during these days so the grapes weren't affected. The year will certainly be characterized by the natural acidity found in the musts with relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro. The Touriga Francesa was harvested on the 7th of October.

VINIFICATION: The wine fermented in stainless steel tanks for a period of 7 days followed by malolactic fermentation in tank.

AGEING: This Touriga Francesa is 100% aged in wood for 11 months, 50% new french oak (225 litres barrels).

TASTING NOTES: Varietal Touriga Francesa wines are uncommon even in the Douro. This is a mature and well structured wine. It shows aromas of blackberry, berry and raspberry fruit, slight floral notes, great integration of new barrel wood. Although still very young, its richness, black fruits and density will ensure a promising bottle ageing.

GRAPE VARIETIES: 100% TOURIGA FRANCESA

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 13,5 Total Acidity: 6,0 g/dm ³ pH: 3,49 Residual sugar: 0,6 g/dm ³	Wooden Case 3 x 750 ml Weight – 5,8 Kg	May 2021 info@quintadaromaneira.pt www.quintadaromaneira.pt