TRÊS PARCELAS

TOURIGA NACIONAL 2020

HARVEST CONDITIONS: 2020 was a rainy year until the end of May, with March, April, and May receiving 200 lt/m2 of rainfall. Budbreak began in early March, and flowering commenced in mid-May, with veraison occurring at the end of July. The entire month of July saw maximum temperatures consistently above 35°C, with only 6.6 lt/m2 of rainfall. August remained hot, with only 18.4 mm of rain on the 20th. From September 17th, the weather turned rainy, with 13.8 lt/m2 of rainfall on the 17th, 18th, 19th, and 20th. Harvesting began on August 10th with Boal and resumed on August 27th with the rosé, continuing with Gouveio and Syrah do Malhadal on August 31st. Harvesting of Touriga Nacional and various grapes (white, reds, and port wine) occurred simultaneously until September 25th, when Tinto Cão was picked.

VINIFICATION: Fermented in stainless steel tanks for a period of 8 days where it then undergoes malolactic fermentation.

AGEING: 100% aged in wood for 12 months, 20% new French 225 lts oak barrels, 45% second year and 35% third year.

TASTING NOTES: A profound, powerful colour emanates strength. Expressive aromas of wild berries and violets are complemented by subtle peppery and chocolate notes. The pronounced woody aromas are supported by a sturdy tannic backbone. This expressive varietal wine is poised for extended bottle aging.

GRAPE VARIETIES: 100% Touriga Nacional.

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol: 15 % Total Acidity: 5,40 g/dm³ pH: 3,67 Residual sugar: 0,83 g/dm³ Calories: 91 Kcal/100 ml	Carton Case 6 x 750 ml Gross Weight – 8,3 Kg	June 2022

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