



# QUINTADO S VALES

## WINE ESTATE

### MARQUÊS DOS VALES TOURIGA NACIONAL

**Year of harvest:**

2010

**Classification:**

Table wine

**Type:**

Fortified wine

**Variety:**

Touriga Nacional

**Soil type:**

Clay - Limestone

**Annual production:**

10.500

**Tasting:**

Ruby colored wine with complex aromas of dried fruits like raisins and figs. In the mouth sweet, well balanced with soft tannins and a long, persistent finish.

**Vinification:**

The grapes are harvested manually into 12 kg boxes. They are then cooled down to a temperature of 5°C and selected by hand the next day, which is followed by their destemming and crushing in order to initiate the maceration process. 3 days after start of fermentation, distilled wine brandy with 77 %/vol. is added to the must to reach the desired alcohol level (19,5%/vol.). It is then ripened for 12 months in French oak barrels and further bottled for not less than a 2-year maturation period.

**Ageing potential:**

15-20 years



Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
19,50	5,50	51,00	3,52