



QUINTA DOS VALES

WINE ESTATE

GRACE TOURIGA NACIONAL

Year of harvest:

2016

Classification:

IGP Algarve

Type:

Red wine

Variety:

Touriga Nacional

Soil type:

Clay - Limestone

Annual production:

4.730

Tasting:

It is a deep coloured ruby wine, where the typical varietal aromas of violets stand out. On the nose it is spicy with aromas of cherry and chocolate. On the palate it presents great structure, notes of cherry and dark chocolate, round tannins and a long and 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. The maceration and fermentation processes happen in stainless steel vats under a controlled temperature of 20-24°C, with a subsequent aging period of 13 months in new French oak barrels.

Ageing potential:

8-10 years

Awards:



Alcohol (%/vol)	Total Acidity (g/L)	Residual Sugar (g/L)	pH
14,50	4,36	1,80	3,80