



Touriga Nacional Reserva 2013 Regional Península de Setúbal Reserva



VARIETIES Touriga Nacional

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 12 months in half barrels of French and American oak.

RECOMMENDED STORAGE TIME 8 years

TASTING NOTES A concentrated, garnet-coloured wine. An aroma reminiscent of very ripe dark fruit preserves and jams, with a light, floral touch typical of this grape variety. Velvety and full on the palate, with soft, well integrated tannins. A long and persistent finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.70 g tartaric acid/dm³

VOLATILE ACIDITY 0.69 g acetic acid/dm³

PH 3.60

RESIDUAL SUGAR 3.9 g/dm³

SERVING SUGGESTIONS Serve with red meat, game, roasts, strong cheeses and foie gras.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 238 x 164	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000951	EAN SCC Case 15608527000958	
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 587 Kg	Liquid Weight 315 Kg	L x W x H (cm) 120 x 80 x 130