



# Touriga Nacional 2007

**WINERY:** Herdade do Esporão

**GRAPE VARIETIES:** Touriga Nacional

**HARVEST:** 2007

**REGION:** Alentejo      **COUNTRY:** Portugal

**CERTIFICATION:** Regional

**WINE MAKER:** David Baverstock / Luís Patrão



## WINE MAKER COMMENTS

**Colour/Condition:** Intense red with purple edges. **Aroma:** Complex floral notes suggesting orange blossom and violets. **Palate:** Intense and elegant, silky texture, spicy berry and toast flavours, well balanced. **Dishes:** Accompanies since the elegance of Duck Magret with Orange and Clove until the Game Bird Charlotte, passing through the well seasoned plate of Monk Fish Medallions, guaranteeing a delight in the palate. **Temperature for serving:** 16 – 18°C. **Quantity Produced:** 5.000 liters.

## VITICULTURE

**Soil Type:** Granite/schist rock with clay/loam soil. **Pruning System:** Bilateral cordon. **Average age of vines:** 20 years. **Average Yield:** 35 hl/ha.

## VINIFICATION

Fermentation with temperature control (22-25°C) in rotary tanks, aged for 12 months in new french oak barrels before being aged for a further 12 months in bottle prior to market release.

## CHEMICAL ANALYSES

<b>Alcohol:</b> 14,5%	<b>Total Acidity:</b> 6,68 gr/l	<b>Volatile Acidity:</b> 0,57 gr/l	<b>Total SO<sub>2</sub>:</b> 65,0 mg/l
<b>pH:</b> 3,47	<b>Dry Extract:</b> 35,0 gr/l	<b>Reducing Sugar:</b> 3,0 gr/l	<b>Free SO<sub>2</sub>:</b> 30,0 mg/l

## PACKAGING DETAILS

<b>750 ml BOX</b> 3X750 ml	<b>Weight:</b> 5,775 Kg	<b>m<sup>3</sup>:</b> 0,00928
H – 10,3 cm	W – 27,3 cm	L – 33,0 cm
<b>Palette BOX</b> 88	<b>Weight:</b> 533 Kg	<b>m<sup>3</sup>:</b> 1,23168
H – 128,3 cm	W – 80 cm	L – 120 cm
<b>ITF:</b> 3560198999482	<b>EAN:</b> 560198999481	

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4ª edição