



TOURIGA NACIONAL 2010

Philosophy: Wines that are produced only in exceptional years. Made from singular grape parcels from the estate vineyards that express the unique potential and character of the individual grape variety.

Harvest Year: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Vinha do Badeco T28 – Herdade do Esporão

Soil Type: Lightly structured stony soils with good texture.

Average age of vines: 25 years.

Grapes Varieties: Touriga Nacional.

Vinification: Fermented with temperature control (22°C) in vinimatics.

Maturation: 12 months ageing in french oak barrels followed by 12 months in bottle prior to market release.

Bottling: December 2011.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,08 g/l

pH: 3,5

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep red with purple edges.

Aroma: Complex violet and orange blossom, notes of toast and chocolate.

Palate: Great elegance, silky texture, long and persistent finish.

Ideal Consumption Date: 2013-2020

Formats Available: 750 ml.