

Artefacto Touriga Nacional

TOURIGA NACIONAL

Winemaking process

This wine is made exclusively from Touriga Nacional grapes. The grapes were carefully harvested by hand in the second week of September in order to preserve the level of acidity as well as the balance and freshness of the wines. The grapes were then taken to the winery in 25 kg boxes, where a second sorting took place on a shortening table. The selected grapes were destemmed and fermented at a controlled temperature in shallow stainless steel vats.

Touriga Nacional is a variety that produces abundant but small bunches of grapes. Touriga Nacional has a high concentration of sugar, color and aromas. The wines are well balanced, with good acidity and ageing potential.

Analysis

Alcohol: 13.5%
Total acidity: 5.6 g/L
Volatile acidity: 0.67g/L
Ph: 3.54
Total Sugar (Fructose+Glucose): 0.4 g/L

Tasting notes

Clean and bright, with an intense ruby color. Aroma of violets and wild bush on the nose. Concentrated on the palate with ripe fruit flavors and a good plating of tannins that will let it evolve well in the bottle.

SUGGESTED FOLLOW-UP:



It is ideal with grilled and roasted meat, salted cod dishes, as well as cheeses and smoked sausages.

