



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS TOURIGA NACIONAL RED 2019

TYPE: Still **CATEGORY:** Dry **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Only produced in years of exceptional quality, Quinta dos Carvalhais Touriga Nacional is a monovarietal wine that showcases one of the Dão's most noble grape varieties. Heir to an ancient wisdom, the Quinta dos Carvalhais brand represents the pinnacle of winemaking in the Dão and allies experience with innovation to create intense, delicate wines of great elegance that reflect the diversity and enormous potential of the region.

TASTING NOTES LAST TASTED: 2022

A ruby-red colour. An intense, complex and elegant wine with notes of black fruit, delicate floral nuances and fresh shrubby tones that combine wonderfully. Further complexity is conferred by ageing in oak barrels. On the palate, this wine is harmonious and balanced with smooth tannins that give structure and body. A long finish reveals further notes of fruit and forest-floor.

HARVEST YEAR

The harvest year was unusually dry. Spring was slightly warmer than usual with flowering occurring at the end of May. The harvest took place between September and October when temperatures were above the norm and there was less rainfall than expected. Downpours at the end of the year partially replenished the water reserves in the soil.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 100% Touriga Nacional

WINEMAKING

Three different batches of Touriga Nacional grapes were harvested for this wine, each of which was vinified separately. The grapes were unloaded onto the selection table in 20kg boxes and destemming & soft crushing took place in 5000kg stainless steel tanks. Here, alcoholic fermentation followed for roughly 10 days at an average temperature of 27°C. One batch of Touriga Nacional underwent post-fermentative maceration for a further 8 days.

MATURATION

This wine aged for 12 months in new and used 225L French oak barrels. The final blend was made with the express purpose of showcasing the high quality of the Touriga Nacional, as well as the characteristics of the Dão region. The wine was subject to light fining and filtration prior to bottling. To preserve its quality, it was bottled without cold stabilisation treatment.

STORE

Like all reds from the Dão, this wine has an extended life in the bottle and will easily keep for 10-15 years. Store in a horizontal position in a cool, dry place.

SERVE

Serve at a temperature between 15-16°C, decanting the wine after it has reached 4/5 years of age. Preferably use large wine glasses.

ENJOY

A fantastic table wine, which is also incredibly versatile. Pairs wonderfully with octopus "à lagareiro", as well as pepper steak.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 5,2 g/L ±0,5 (tartaric Acid) | Total Sugars: 1 g/L ±0,5 | pH: 3,7 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,1 g | Energetic Value: 339 kJ/81 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2022-03-23 **BOTTLES PRODUCED:** 12.157

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

