

DFJ Touriga Nacional & Touriga Franca 2008



Harvest
2008

Country
Portugal

Terroir
Quinta de Porto Franco single estate

Region
Lisboa

Grapes
Touriga Nacional
Touriga Franca

Winemaker
José Neiva

Tasting Notes:

It's a great wine, delicious combination of two excellent Portuguese grape varieties. Intense forest fruit flavours with dark chocolate notes in an appellative combination, rich, with a tasty, intense and long finish.

How to serve:

Excellent with food or by itself. Try with red meat, game and cheese dishes.

Vinification Method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Ageing

Wine is aged in French of Allier oak barrels of 225 Lt from Seguin Moreau for 5 months.

Color
Red