

SENSES TOURIGA NACIONAL

TECHNICAL SPECIFICATIONS

Region
Borba - Alentejo - Portugal
Denomination
Regional Alentejo Wine
Wine
Red
Harvest
2009
Grape Varieties
100% Touriga Nacional
Soil
Chalky clay and schist

Vinification

Although the culture of Touriga Nacional is recent in Alentejo, this important variety of the Portuguese patrimony has already shown that we can obtain excellent results in South Portugal too. From the few but exceptional vineyards with Touriga Nacional, the best grapes were selected after a strict maturation control. In the winery, the process of alcoholic fermentation, with a prolonged skins contact during the first days, occurred at the temperature of 25°C. Then the malolactic fermentation proceeded in stainless steel vats too. To gain better structure and complexity, the wine matured for 4 months in new French oaken casks and then for 5 months in bottles.

Tasting Notes

Deep ruby colour, with an intense and elegant aroma with a predominance of floral notes, especially of violets and roses. Smooth, with a well-balanced astringency and acidity, harmonious mixture of vegetal and vanilla notes, particularly persistent at the finish

How to serve

Can be served young or until 5 years. Best served at room temperature (16-17°C) with meat, cod or cheese.

Production
2500 bottles

Analysis
Alcohol Contend: 15%Vol
Total Acidity: 5,70 g/l
PH: 3,50
Total SO₂: < 110 mg/l

Packaging:
Cases of 6 bottles x 750ml



Adega de Borba
Largo Gago Coutinho e Sacadura
Cabral, 25 Ap.20 7151-913 Borba
T +351 268 891 660
Fax +351 268 891 664
geral@adegaborba.pt
www.adegaborba.pt