

QUINTA DAS ESTRÉMUAS

TOURIGA - NACIONAL 2008

RED WINE

A.O.C. DÃO

IDENTIFICATION

Brand Wine: Quinta das Estrémuas

Designation of Origin: A.O.C. Dão

Grapes: Touriga Nacional

TECHNOLOGY

WINE TECHNOLOGY

Planting type: Density of 4000 feet per hectare

Type of Pruning: Guyot double strand double strand Royat

Yield per hectare (ton. / ha): 6 ton. grape per hectare

Location of vineyards: County of Nelas, Altitude 450 m

TECHNOLOGY OENOLOGICAL

Type: maceration pre-fermentation for 24 hours, followed by fermentation with controlled temperature to 25 ° C. 10 days and maceration post - fermentation for 5 days.

TASTING

Presents a strong red color with purple reflections, complex aroma and exquisite ripe berries combined with violet and chocolate notes. The palate is deep, full and muscular. This wine shows a great wealth phenolic, which gives it great potential for aging.

It is a wine that has ready to drink but the quality certainly improve over the next seven years.

It should be served at a temperature of 18 ° C

WINEMAKER

Pedro Marques Borges

NATURAL FACTORS

Climate: Mediterranean

Soil: Granite

ANALYTICAL PARAMETERS

Alcohol content: 14 % Vol

Volatile acidity: 0.50 g / L

Dry extract: 31.6 g / L

Reducing sugars: 2.5 g / L

Aging: 9 months in French oak



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