






Tã Sómente Touriga Nacional Reserve

Intense garnet color, floral and black fruit aromas well married with some special notes, soft tannins and good acidity that allows it to have great longevity.

COLOR	YEAR	SOIL	VITICULTURE
Red	2020	Clayey	Artur Estevão

VINIFICATION

Fermentation in stainless steel vats with automatic paddles with tanning of variable duration depending on the grape variety, fermentation temperature of 26°C. Aged in French oak barrels for 12 months.

 Touriga Nacional - 100%	 Filipe Sevinate Pinto Susana Correia
 Should be served at 16°C to 18°C, accompanying meat and cheese dishes.	

Alcohol Content - 13.9%
Total Acidity - 5.4g/L in tartaric acid

Total Sugar - 0.9g/L
PH - 3.64