



QUINTA DE S. JOSÉ

QUINTA DE SÃO JOSÉ RED TOURIGA NACIONAL 2018



DENOMINATION Doc Douro

TYPE Red

GRAPE VARIETIES Touriga Nacional

REGION Douro

SOIL Schist

HARVEST By hand to small cases of 25 Kg

VINIFICATION Grapes harvested by hand at their optimal ripeness aiming for a vigorous ripening, leading to higher aromatic and polyphenolic concentrations. After gentle crushing and complete destemming, the grapes are fermented in stainless steel tanks and lagar, allowing the high-quality components in the ripe grape skins to gently transfer to the wine.

AGEING The wine aged in used French oak barrels 400 liters for approximately 14 months.

ALCOHOL 14% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGAR <4 g/l

TASTING NOTES Deep and quite purple in color, very complex and distinct aromas initially dominated by the fruity and floral character, characteristic of the variety, followed by some spicy notes from the wood. In the mouth, it shows fruit, complexity, great balance, and harmony with high-level tannins that give it a long finish.