



QUINTA DE S. JOSÉ

QUINTA DE SÃO JOSÉ RED TOURIGA NACIONAL 2019



DENOMINATION	Doc Douro
TYPE	Red
GRAPE VARIETIES	Touriga Nacional
REGION	Douro
SOIL	Schist
HARVEST	By hand to small cases of 25 Kg
VINIFICATION	Grapes are harvested by castes and plots in boxes of 25 Kg at its optimal maturation. After fully stalked and crushed, they fermented in lagares (sort of top open ferment tanks), in order to enhance the richness of the grapes and skins go gentle to the juice. After malolactic fermentation, the wine matured in used french oak barrels of 400 liters, during about 12 months.
AGEING	The wine aged in used French oak barrels 400 liters for approximately 12 months.
ALCOHOL	14% vol.
TOTAL ACIDITY	5.2 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	Very deep and purple colour. Very complex and distinct flavours, where the typical fruity and floral nature of the variety predominates, and after spicy notes coming from the wood. The palate shows fruit, complexity, great balance and harmony with high level tannins which confers a long finish.