



IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS TOURIGA NACIONAL RED 2015

TYPE: Still **CATEGORY:** Varietal **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta dos Carvalhais Touriga Nacional is a monovarietal wine that showcases one of the best red grape varieties in the Dão, and is only released for sale in years of exceptional quality. Heir to an ancient wisdom, the Quinta dos Carvalhais brand represents the pinnacle of winemaking in the Dão and allies experience with innovation to create intense, delicate wines of great elegance that reflect the diversity and enormous potential of the region.

TASTING NOTES

An opaque ruby-red colour, this intense wine is both complex and elegant. Notes of well-ripened black and red fruit, delicate floral tones and fresh shrubby touches combine wonderfully in a wine that gains increased complexity from aging in oak barrels. On the palate, it is harmonious and balanced with smooth tannins adding both structure and body. Additional aromas of forest-floor combine with prominent fruity tones to reveal a long and persistent finish.

HARVEST YEAR

The start of the harvest year was very rainy, although winter itself was generally cold and dry. Spring was drier than in previous years, occasional rain replenishing the water levels in the soil. An arid summer followed with high temperatures in the day and cold nights; the evolution of the grapes through to maturation was both normal and balanced. The harvest itself was conducted a week earlier than in 2014, and produced wines of a very high standard.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 100% Touriga Nacional

WINEMAKING

The grapes destined for this wine were harvested in batches and subject to a rigorous selection process; each batch vinified separately. The grapes were unloaded in 20kg boxes and proceeded directly to destemming and soft-crushing, where they were drained gravitationally in small temperature-controlled stainless steel tanks with automatic 'pumping over'. In these tanks, the wine underwent alcoholic fermentation for a period of around 8 days at an average temperature of roughly 28°C. A select batch of Touriga Nacional grapes subsequently underwent post-fermentative maceration for more than 20 days.

MATURATION

After malolactic fermentation in stainless steel tanks, this wine aged for 12 months in fine-grain used and new French oak barrels sourced from 8 different cooperages. During the maturation phase, numerous tests were carried out to monitor the evolution of the wine, in preparation for the final blend. After the final blend, the wine underwent fining and filtration prior to being bottled.

STORE

Like all red wines from the Dão, this wine has an extended life in the bottle and will easily keep for 10-15 years. The bottle should be stored in a horizontal position in a cool, dry place.

SERVE

After lengthy aging in the bottle, natural sediment may form and this wine should preferably be decanted in advance and, subsequently, served at between 16°C-18°C. Once opened, consume the same day. This wine should, however, retain its quality for some time if kept in a well-stoppered bottle.

ENJOY

Very gastronomic and perfect for meal-times, this wine pairs wonderfully with dishes such as octopus "à lagareiro", oven-roasted pork and mushroom risotto.

TECHNICAL DETAILS

Alcohol: 14,5% | Total acidity: 5,5 g/l (tartaric acid) | Sugar: 1,0 g/l | pH: 3,6

NUTRITIONAL INFORMATION

Alcohol: 11.5g/100ml | Sugar: 0.1g/100ml | Energetic value: 88Kcal (368 kJ)/100ml | Vegan: Yes | Vegetarian: Yes | Gluten: No

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

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v1. 2017-07-20

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