

TRÊS PARCELAS TOURIGA NACIONAL 2019



HARVEST CONDITIONS: The harvest started on the 9th of September for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. Some welcome rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm. The harvest was suspended during these days so the grapes weren't affected. The year will certainly be characterized by the natural acidity found in the musts with relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro. The Touriga Nacional from the three parcels were harvested on the 18th and 25th of September and on the 3rd of October.

VINIFICATION: The wine fermented in stainless steel tanks for a period of 8 days followed by malolactic fermentation in tank and a small part in oak.

AGEING: The Três Parcelas Touriga Nacional is 100% aged in wood for 11 months, 38% new french oak (225 litres barrels).

TASTING NOTES: This wine is a blend of three different individual vineyard sites at Romaneira; Tomba Chapéus, Apontador and Mina. Each parcel is remarkable and produces a Touriga Nacional wine of exceptional quality, but when blended together, the wines of these three unique terroirs combine to produce a great Touriga Nacional, fine, profound and aromatic, a harmonious expression of the best characteristics of the three individual wines.

GRAPE VARIETIES: 100% TOURIGA NACIONAL

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 14,5 Total Acidity: 5,6 g/dm ³ pH: 3,51 Residual sugar: 0,7 g/dm ³	Carton Case 6 x 750 ml Weight – 8,3 Kg	May 2021
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