

Munda Touriga Nacional 2011

GRAPE VARIETIES

100% Touriga Nacional grapes

VINIFICATION

Hand-picked grapes

Stalk removal and soft crushing

Fermentation in small stainless still tanks for 8 days at 25°C

Malolactic fermentation and aging in new French oak casks for about 18 months

Light filtration before bottling

TASTING

Deep red color.

Very fine and complex aroma, attractive with violet flowers, fresh berries and chocolate.

Complex aroma when tasting with flavors of ripe blackberries and plums, violet and bergamot flowers, chocolate, coffee, and spices. Well structured, elegant and complex wine.

MATCHING

Meat

Game

Creamy cheese

BEST SERVED at 15-17°C.

ANALYSIS

Alcohol 14,7%

pH 3,85

Total Acidity 4,90 g/L Tartaric Acid

Sugar 1,8 g/L

PRODUCED 5.800 BOTTLES

