

Ciconia

TOURIGA NACIONAL 2020

HARVEST REPORT

2020 was a difficult year in Alentejo. Winter was cold and rainy and Spring was very rainy with a lot of mildew pressure. The Summer was hot and dry however, the soils showed a big presence of water. During the maturation, the cold and dry nights allowed to preserve the acidity and reach very balanced levels of phenolic maturation.

HARVEST	GRAPE VARIETIES		
2020	Touriga Nacional		
CLASSIFICATION	YIELD (TON/HA)	SOIL	
IG Alentejano	8	Clay and Schist	



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Maceration before fermentation during 48h.

TASTING NOTES

COLOR: Deep ruby hue with violet hints
AROMA: Aroma of wood fruits, white flowers and truffles well integrated with chocolate and vanilla notes
PALATE: Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tanins

MATCHES WITH

Mediterranean food in general, pasta, lamb, poultry and soft cheeses

AWARDS

AGEING

6 months in 400L oak barrels

ANALYSIS *

Alcohol | 13,5 %
Total Acidity | 5,2 g/l
PH | 3,72
Volatile Acidity | 0,52 g/l

AVAILABLE IN

0,75L

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values