

## Ciconia

### TOURIGA NACIONAL 2019

#### HARVEST REPORT

Although the small production, 2019 was a year of excellence in Alentejo. The winter was cold with some rain. Spring and summer were mild and dry. During maturation cold and dry nights allowed to reach perfect phenolic maturation levels.

HARVEST	GRAPE VARIETIES	
2019	Touriga Nacional	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	9	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.

#### AGEING

6 months in 400L oak barrels

#### 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

#### ANALYSIS

Alcohol | 14,5 %  
Total Acidity | 5,8 g/l  
PH | 3,57  
Volatile Acidity | 0,62 g/l

#### MATCHES WITH

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

#### AVAILABLE IN

0,75L

#### AWARDS

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.