

# Touriga Nacional



## " The Drama version of a fine Portuguese variety "

Glorious red grape Touriga Nacional is the main variety of the legendary Ports of Portugal, while today it is used more and more in dry wines. Wine Art Estate is the first wine producer to officially cultivate it in Greece, while the plantings throughout the country remain limited. Touriga Nacional by Wine Art Estate is an impressive wine produced in miniscule quantities, in exceptional years. Concentration, intensity, long aftertaste and great aging potential are just some of the elements that describe its authentic charm.

### WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 50% new, for the final stage of 12-month maturation.

**Varietal composition:** Touriga Nacional 100 %

**Origin of grapes:** Kali Vrisi, Mikrochori

**Soil:** Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

**Agriculture:** Under conversion to organic viticulture

**Climate:** Continental with intense temperature changes of day and night, northern cool winds during summer.

**Production:** 2.000 bottles

|                       |                       |
|-----------------------|-----------------------|
| <b>Vintage:</b>       | 2017                  |
| <b>Alcohol:</b>       | 13,6% vol             |
| <b>Total Acidity:</b> | 5 gr/lit (tart. Acid) |
| <b>pH:</b>            | 3,52                  |
| <b>Res. Sugars:</b>   | 2,5 gr/lit            |

~ Dense, robust and intense ~

**APPEARANCE** / Dark ruby color

**NOSE** / Dense aromatic profile with aromas of black cherries, blackberries, plums, ground black pepper, leather, tobacco, oak and cedar.

**PALATE** / High acidity, full body and intense and fully mature tannins all promise a great tasting experience.

### **Food Pairing**

The wine's intensity and density determine the corresponding density of the dishes. Touriga Nacional will go perfectly with a red-wine-braised beef shank in a thick glaze, Japanese-style steaks, a classic Filet Mignon as well as a roast lamb with garlic and rosemary. Roasted aubergines, grilled Portobello mushrooms and aged gruyeres will stand pretty well next to the wine, with their density and full taste.