



**Quinta do Escudial DOC Dão Touriga Nacional**

**Harvest** 2016

**Region** Dão

**Varieties** Touriga Nacional 100%

## Vinification

The 2016 vintage proved to be an excellent year for wines, with healthy grapes, very balanced and well matured. The grapes come from a single portion of the farm and were harvested manually, following a rigorous selection process.

During the entire fermentation process, the treading is carried out on foot in an open mill, for a greater extraction of the phenolic compounds. After the fermentation process, the wine ages for 36 months in a stainless steel vat and bottle.

## Technical Analysis

Álcool 14,1%; pH 3,75; TA 5,72g/L

## Color

Purple.

## Aroma

The wine has an aroma of dark fruits such as blackcurrant, blueberry, black plum combined with a floral touch of violet.

## Palate

In the mouth the wine is full-bodied and elegant, unfolding in multiple layers of black fruit. Fine and silky tannins that wrap the whole ensemble in a complex and harmonious structure.

## Ageing

Wine with great potential for bottle aging.