



Quinta do Escudial DOC Dão Touriga Nacional

Harvest 2017

Region Dão

Varieties Touriga Nacional 100%

Vinification

The 2017 harvest proved to be an excellent year for wines, with healthy, very balanced and well-matured grapes.

The grapes come from a single plot of the farm and were harvested manually, following a rigorous selection process.

During the entire fermentation process, foot treading is carried out in an open mill, for greater extraction of phenolic compounds. After the fermentation process, the wine ages for 34 months in stainless steel vats and the rest in the bottle.

Technical Analysis

Alcohol 13.1%; pH 3.71; TA 6.15g/L

Color

Ruby

Aroma

The wine displays an aroma of very ripe fruits such as blackcurrant, blueberry, black plum combined with a floral touch of violet and light spicy notes such as licorice and pepper.

Palate

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

Ageing

Wine with great potential for bottle aging.