

# Quinta da Zaralhôa Reserva Touriga Nacional 2008



**DENOMINATION** DOC Douro

**GRAPES** Touriga Nacional (100%)

**ALCOHOL** 12,5º vol.      **PH** 3.86      **TOTAL ACIDITY** 4,40 g/dm<sup>3</sup>      **RESIDUAL SUGAR** 2,50 g/dm<sup>3</sup>

**ORIGIN** The grapes are from Zaralhôa Vineyard with an average altitude of 450 metres and planted in terraces with South/ Southwest exposure. In this vineyard the vines are over 12 years old and there are also some Old Vines over 50 years old.

**CLIMATE** The winter of 2008 was relatively dry and cold, but as the Spring began the rain started to fall. The Summer was pleasant, with occasional rainfall and overall temperatures below 37°C, creating perfect conditions for a long and slow maturation.

**VINIFICATION** Manual harvest with pre-selection of grapes in the vineyard, after destemmed grapes ferment in traditional lagares with foot treading.

**AGING** Partial aging in French Oak Barrels Allier of 225 liters, for 2 years. After bottling, matures for at least 3 more years, completing a minimum of 5 years aging process. The wines get the benefits of wood aging and also express the personality of the grape variety and terroir.

**TASTE** Presents clear and full-bodied opaque ruby color with aromas of ripe plum and violet, notes of dark chocolate. In the mouth appears balanced and well structured, with soft tannins, long finish and complex.

**PROFILE** Terroir driven wine, that respects the traditions of the region, designed for a good evolution in the bottle.

Limited edition of 1273 bottles produced.

**WINEMAKER:** Artur Rodrigues | Luis Cruz