



Located in São João da Pesqueira, one of the best-known wine-growing areas of the Douro, Quinta de Cidrô has, over the past 30 years, become a model of viticultural experimentation for the whole region.

Having been the subject of several studies and research projects, the estate is now considered a pioneer in the art of planting vines vertically, as well as in introducing some of the finest international grape varieties.

TOURIGA NACIONAL

Touriga Nacional is considered the queen of Portuguese grape varieties and the dominant one at Quinta de Cidrô. The estate's altitude provides the freshness and acidity ideal for producing elegant red wines.

WINE PROFILE

A beautiful red wine with a clear, deep garnet colour. On the nose, it reveals aromas of violet, black plum, ripe cherries and light hints of red fruit and spices, giving it great complexity and a very distinctive character. On the palate, it is well balanced, with flavours that reflect those found on the nose, complemented by light citrus notes. As has been consistently shown over the years, this is a rounded and structured yet elegant wine, with soft tannins and a long, flavourful finish.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a careful manual selection, the bunches are destemmed and the grapes gently crushed before being transferred to stainless steel fermentation tanks. Alcoholic fermentation takes place at 24–26°C. The wine is then aged in new and used French oak barrels for 12 months before bottling.

Pairing suggestions: Red meats, roasted octopus or pasta.

Storage: Horizontally, in a cool (16°C), dark place

Serving temperature: 16°C

Suitable for vegans: Yes

