

# REAL COMPANHIA VELHA CARVALHAS TOURIGA NACIONAL

<i>Wine</i>	Carvalhas Touriga Nacional
<i>Varieties</i>	Touriga Nacional
<i>Year</i>	2016
<i>Region</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	2.800 bottles (750ml)

*Store bottles on their side, in a cool, dry place (16°C) and away from direct light . Serve at 16°C.  
This Touriga Nacional is a perfect partner for game dishes and matured red meat.*

## *Quinta das Carvalhas & Touriga Nacional*

Quinta das Carvalhas is the most emblematic and spectacular property in the Douro Valley. Written references regarding this magnificent vineyard can be traced back to 1759.

Enjoying a prominent position on the left bank of the Douro river, in Pinhão, the estate covers the entire hillside facing the Douro river and occupies part of the slopes of the right bank of the tributary Torto river.

Celebrated as Portugal's most noble variety, Touriga Nacional has long been cherished by producers all around the country, with its presence highlighted in the Douro Valley for more than 3 decades. At Quinta das Carvalhas, Touriga Nacional is the most planted grape varietal, representing 25ha of the total 135ha area of vineyards. We have discovered at Vinha da Cascalheira, one of the Estate's many terroirs, a small parcel close to the River Torto, which benefits from very poor soils, southern sun exposure, and a specific microclimate, making complex, yet intensely aromatic wines with a very fine character.

This Touriga Nacional holds the power and structure of a great Douro, revealing itself as yet another great wine from this Estate. Shows freshness and vigor, which classic floral aromas of violet and a harmonious combination of citric Bergamot notes with intense flavours of wild berries.

## *The Year 2016*

The Vintage 2016 was mostly characterized by a high atypicality in terms of climate, with an unusually warm yet rainy winter, a cold and extremely showery spring followed by very hot and dry summer. The flowering stage occurred more prematurely than usual with 2 weeks in advance, however, a cold spring implied a delay of 2 weeks (compared to usual timings) in the cycle and in the showing of colour. The harvest period extended until mid October, over a period of 7 weeks, and was considered one of the most peaceful of the last decade, registering a mild climate and almost no rain. This was yet another good Vintage for the region, resulting in very elegant, fresh and very aromatic wines.



## *Winemaking & Ageing*

For this Carvalhas Touriga Nacional, grapes are foot-troded in stainless steel *lagares* followed by its fermentation in small sized stainless steel tanks at controlled temperature. The wine is then aged for 12 months in french oak barriques, partially (30%) in new oak.

## *Tasting Notes*

A great Touriga Nacional, showing freshness, youth and nobility through an intense bouquet of very fine notes of Bergamot and red berries combined with strong floral nuances of violet. A powerfully structured wine with great concentration, yet exceptionally elegant, revealing round, firm tanins and a burst of wild berry flavours. Finishes off persistently with a very lively acidity ensuring much varietal character and the originality of the region.

### *Technical Information*

Alc./Vol.:	13%
Total Acidity:	4.8 g/l
pH:	3.60