

Ciconia

TOURIGA NACIONAL 2021

HARVEST REPORT

2021 was a challenging year at Casa Relvas. Winter was cold and rainy. Spring was also rainy with a medium pressure of mildew. The vines responded well in terms of hydric needs during the beginning of the vegetative season. Temperatures this summer were quite mild, with only a few days above 38°C. Ripening was very slow, promising a great 2021 vintage

HARVEST

2021

GRAPE VARIETIES

Touriga Nacional

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

8

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Maceration before fermentation during 48h.

AGEING

6 months in 400L oak barrels

TASTING NOTES

COLOR: Deep ruby hue with violet hints

AROMA: Aroma of wood fruits, white flowers and truffles well integrated with chocolate and vanilla notes

PALATE: Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tanins

ANALYSIS *

Alcohol | 13,5 %

Total Acidity | 5,7 g/l

PH | 3,74

Volatile Acidity | 0,67 g/l

MATCHES WITH

Mediterranean food in general, pasta, lamb, poultry and soft cheeses

AVAILABLE IN

0,75L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values