

QUINTA DAS ESTRÉMUAS

TOURIGA NACIONAL – SUPERIOR 2010

RED WINE

IDENTIFICATION

Brand Wine: Quinta das Estréguas TN – Superior 2010
Designation of Origin: Dão
Type: Red Wine
Winery: Vinícola de Nelas

TECHNOLOGY

WINE TECHNOLOGY

Planting type: Density of 4000 feet per hectare
Type of Pruning: Guyot double strand double strand Royat
Yield per hectare (ton. / Ha): 6 ton. grape per hectare

TECHNOLOGY OENOLOGICAL

Type: maceration pre-fermentation for 24 hours, followed by fermentation with controlled temperature to 25° C. 10 days and maceration post - fermentation for 5 days

TASTING

Presents a strong red color with purple reflections, complex aroma and exquisite ripe berries combined with violet and chocolate notes. The palate is deep, full and muscular. This wine shows a great wealth phenolic, which gives it great potential for aging.

It is a wine that has ready to eat but the quality certainly improve over the next five years. It should be served at a temperature of 18 ° C.

QUALITY FACTORS

Climate: Mediterranean
Soil: clayey limestone and granite
Grapes: Touriga Nacional

ANALYTICAL PARAMETERS

Alcohol content: 13,5% Vol.
Volatile acidity: 0,75 g/L
Dry extract: 30,5 g/L
Reducing sugars: 3,5 g/L
Stage: In French oak barrels during 48 months.



WINEMAKER

Pedro Marques Borges



VINÍCOLA
DE NELAS S.A.

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