



## PLANSEL TOURIGA FRANCA

2017

750ML | 1500ML



<b>Classification</b>	Vinho Regional Alentejano		
<b>Type</b>	Red Wine		
<b>Grape Variety</b>	100% Touriga Franca		
<b>Soil Type</b>	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall, high iron content and granite in the deeper rock layers.		
<b>Annual Production</b>	2.500 bottles		
<b>Tasting</b>	Deep garnet red color with purple reflexes. Impressive beginning with full-aromatic berries that show a remarkable development in the mouth. Very substantial and concentrated palate, soft tannins and an incredible complexity, and an exceptionally long finish.		
<b>Vinification</b>	The grapes are cooled down during the night and fermented during 15 days in traditional lagars. An extremely careful procedure for the grapes, because there is no use of pumps, so that the seed and skin from the grape have not a mechanical influence at all. Storage for 14 months in french oak barriques.		
<b>Ageing Potential</b>	8 years		
<b>Alcohol</b>	14.5%		
<b>Total Acidity</b>	5.8 g/l	<b>Volatile Acidity</b>	1.14 g/l
<b>Residual Sugar</b>	1.7 g/l	<b>PH</b>	3.75
<b>Awards</b>			