



PLANSEL TOURIGA NACIONAL “VINHAS NOVAS”

2017

750ML



Classification	Vinho Regional Alentejano		
Type	Red Wine		
Grape Variety	100% Touriga Nacional		
Soil Type	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall, high iron content and granite in the deeper rock layers.		
Annual Production	5.000 bottles		
Tasting	Clear, intense garnet colour with violet reflexes. Intensive aroma of flowers, especially orange blossom and violets. Also, blackberry, plum, mint, spices and balsamic notes. Aromatic, seductive, fresh and elegant, with firm tannins and a expressive long finish.		
Vinification	The grapes were cooled down over night and then slowly fermented within 15 days in traditional lagars. An extremely careful procedure for the grapes, due to the lack of mechanical influences. Maturation for 6 months in French oak barriques.		
Ageing Potential	4 years		
Alcohol	15%		
Total Acidity	5.8 g/l	Volatile Acidity	0.70 g/l
Residual Sugar	1.8 g/l	PH	3.69