



QC TOURIGA NACIONAL RESERVA / DOURO / RED / 2023

CONTROL DENOMINATION OF ORIGIN: DOC – DOURO

GRAPE VARIETIES: UNDER AN INTEGRATED PRODUCTION SYSTEM, THIS RESERVA WINE HAS ITS ORIGINS FROM THE BEST TOURIGA NACIONAL GRAPES.

WINEMAKING: THE GRAPES WERE HARVESTED BY HAND, AT THEIR IDEAL POINT OF MATURATION, AIMING TO HAVE A VIGOROUS MATURATION, LEADING TO HIGHER AROMATIC AND POLYPHENOL CONCENTRATIONS. THE GRAPES WERE TRODDEN ON FOOT IN A WINE PRESS AND THEN TRANSFERRED TO A STAINLESS-STEEL VAT, WHERE ALCOHOLIC FERMENTATION TOOK PLACE, THUS ALLOWING THE QUALITY CONSTITUENTS PRESENT IN THE SKIN OF VERY RIPE GRAPES TO SMOOTHLY PASS ONTO THE WINE, WITH SLIGHT PUMPING OVER AND PROLONGED MACERATIONS.

AGEING: AFTER MALOLACTIC FERMENTATION, THE WINE AGED FOR 12 MONTHS IN NEW, FIRST AND SECOND YEAR FRENCH OAK BARRELS.

BOTTLING: JULY 2025

TASTING NOTES: DEEP PURPLE COLOUR. INTENSE AROMA WITH FLORAL NOTES OF VIOLET, WHICH HIGHLIGHTS THE VERY RIPE BLACK FRUIT WITH A PREDOMINANCE OF BLACKBERRIES AND BLUEBERRIES, ASSOCIATED WITH WELL-BALANCED NOTES OF TOASTED WOOD AND SOME COCOA. IN THE MOUTH IT IS VOLUMINOUS, POWERFUL BUT BALANCED, WITH SMOOTH AND PERSISTENT TANNINS, SHOWING NOTES OF BLACK FRUITS, COCOA AND SOUR CHERRY LIQUEUR. AN ELEGANT BUT STRUCTURED WINE, OF A HIGH LEVEL, IN PERFECT HARMONY WHERE THE UNIQUE CHARACTERISTICS OF THE GRAPE VARIETY STAND OUT.

ANALYTICAL PARAMETERS:

ALCOHOL: 14,5 (%/V -20°)

PH: 3,75

TOTAL ACIDITY: 5,4 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,6 (G/L ACETIC ACID)

TOTAL SUGAR: 0,86 G/L

CONTAINS SULPHITES

BATCH: QCTNR23

WINEMAKER: VICTOR RABAÇAL