Quinta da Boa Esperança Touriga Nacional, Vinho Regional Lisboa 2022

PQB0162022

Quinta da Boa Esperança

— Lisbon, Portugal

Production

The Touriga Nacional vines are cultivated in clay-limestone soils. After hand-harvesting into 15kg crates the grapes undergo a total destemming and pre-fermentation maceration at 8°C, followed by fermentation in tronconic vats at 24°C.40% of the wine is aged in barrel for 24 months before bottling, with a further 6 months ageing prior to release.

Tasting note

Bright aromas of citrus with floral hints. The palate has fresh acidity, ripe dark fruits and structured tannins.

Food Match

A good match for spicy sausages and rich meat dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Lisboa

Grape Varieties:
Touriga Nacional 100%

Suitable for:
Vegan