

2018

QUINTA DO FRANCÊS

TOURIGA NACIONAL

Red



Tasting Notes:

Intense garnet colour.

Aromas of red fruit jam, black tea and floral notes of chamomile, rockrose and laurel.

In the mouth it has ripe fruit, blackberries, also smoked and cassis notes.

Wine with great structure and balanced acidity.

Very long and persistent finish.

Winemaking methods:

Grapes were selectively handpicked and put into 12 Kg harvest boxes, the wine was fermented after a 2 days cold pre-fermentation in thermo-controlled stainless steel tanks between 26-28°C during 12-16 days.

Malolactic fermentation: In oak barrels.

Oak usage: Traditionally aged in new oak barrels for 14 months before bottling.

Fining: Generally no fining.

Service:

Best enjoyed at 18 - 20°C.

Wine producer:

Quinta do Francês Odelouca River Valley

Wine-grower: Patrick Agostini

Winemakers: Patrick Agostini - Pedro Mendes

Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Touriga Nacional 100%
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Acidic Rocky Schist.
Alcohol at Bottling	15 %
Bottle Size	750 ml