

## PINHAL DA TORRE

# THE TOURIGA NACIONAL QA 2008

### Classification

DOC Do Tejo

### Type

Red

### Grape Varieties

Touriga Nacional

### Soil Type

Mainly sandy and clayish

### Quantity Produced

3.525 bottles

## CHARACTERISTICS

### Tasting Notes

Displays garnet color, jam of ripe wild fruits, honey and caramel, flavor and soft tannins and perfect balance between alcohol and acidity

### Vinification

Vinified by the traditional tanning process, with slight maceration, having aged in French oak barrels and has not been filtered

### Expected Longevity

15 years

### Service

Should be served by the temperature of 15-17°C to accompany meat dishes and spicy foods and cheeses

### Conservation

Bottles in cool dark place between 13 and 15°C and with relative humidity close to 80%

### Alcohol

14 %

### Total Acidity

5,8 g/L

## DISTINCTIONS

- 91 pts / Robert Parker 2012

