



INÓSPITO

TOURIGA NACIONAL

Inóspito Touriga Nacional is born from a vineyard located in the Cima Corgo sub-region, between Quinta da Sra. da Ribeira and Quinta dos Canais, at an altitude between 100 and 200 meters. The harvest timing is decisive for the wine's profile, which, as in the old days, is floral, fresh, complex, and structured, without any tartaric correction.

Region

Douro

Total acidity

6,6 g/L

Soil

Clay, Schist and Granite

Residual Sugars

0,8 g/L

Varieties

Touriga Nacional

Vinification

Spontaneous fermentation with indigenous yeasts in a foot-trodden granite press. Ageing in new and used French oak barrels of 500 and 600 liters for 18 months.

Harvest

Manual picking on the last week of August.

Alcohol

12,5%

No. bottles

2800
