



INÓSPITO

TOURIGA NACIONAL

Inóspito Touriga Nacional is the result of a blend of two completely different vineyards. One is in the Cima Corgo sub-region, between Quinta da Sra. da Ribeira and Quinta dos Canais, between 100 and 200 meters above sea level, and the other is in the Douro Superior sub-region, in Escalhão, at 500 meters above sea level.

The blend of the two plots results in a floral, fresh, complex with structure profile without any tartaric correction.

The grapes arrive at the winery in 20 kg boxes and are sent directly to the lagar. Fermentation began just 3 days after the grapes arrived and during this maceration time a large part of their essence was extracted.

Fermentation was spontaneous with indigenous yeasts. New and used French oak barrels (Bertrange forest). We want it to be a wine in which the minerality, acidity, freshness and unique character of these plots and micro-terroirs are symbols of this wine, unparalleled in the region. A pure, unadulterated wine.

The Inhospitable is the expression of each plot we explore.

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

11,5%

No. bottles

4000
