



HERDADE DAS SERVAS

Touriga Nacional 2015

SKU: 99680

REGION	Estremoz . Alentejo . Portugal
OENOLOGY	Luís Serrano Mira Ricardo Constantino
GRAPE GROWING	Carlos Serrano Mira Ricardo Constantino
GRAPE VARIETIES	Touriga Nacional (100%)
CLASSIFICATION	Alentejo Regional Wine
ALCOHOL	15% Vol.
TOTAL ACIDITY	5.8 g/l of tartaric acid
RESIDUAL SUGAR	.9 g/l
pH	3.68

GRAPE GROWING

The vineyards are planted on red clay soils with underlying brown or crystalline limestone, with some schist outcrops. They thrive under a Mediterranean climate, with large thermal fluctuations and hot, dry summers. After careful canopy management during the growing season, the grapes were hand-picked and transported to the winery in small crates.

WINEMAKING

The grapes were sorted manually, destemmed and underwent pre-fermentation maceration. Fermentation itself was carried out in "Lagares" and stainless steel vats with temperature control.

MATURING

After undergoing malolactic fermentation, the wine spent 12 months in new French oak barrels and one year old French and American oak barrels. Once bottled, the wine was then aged for a further 16 months in our cellar. In order to maintain its unique characteristics, this wine has not been stabilised and may create sediments naturally.

TASTING NOTES

Clear, deep violet red wine, with aromas of redcurrant, blackberry, fig, chocolate, pepper and also floral notes of violets. Complex, full-bodied and fresh, with some hints of toast from barrel ageing, rich tannins and long finish, this wine has excellent potential for storage and ageing.

LONGEVITY

Between 20 and 30 years, if stored in a cool and dark place with the bottle lying down.

RECOMMENDED WITH

Red meat, game, strong cheese and sausages. Serve at a temperature of 16-18°C. Decanting is recommended.

