



PLANSEL SELECTA – COLHEITA SELECCIONADA TOURIGA NACIONAL

Available in 0,75l and 1,5l bottles (Magnum)

Year of harvest:

2016

Classification:

Vinho Regional Alentejano

“Colheita Seleccionada”

Type:

Red wine

Grape variety:

100% Touriga Nacional

Soil type:

Sandy soils, loam soils, clay soils, limestone and slate soils.

Overall, high iron content and granite in the deeper rock layers.

Tasting:

Clear, intense garnet color with violet reflexes. Intensive aromas of figs, plums and mocha. The smell of orange blossom underlines the individuality of this wine. On the palate is this wine complexity, and elegant and an expressive long finish.

Vinification:

Strict reduction of grape yield at 35 hectoliters per hectare and selective manual harvesting.

Maceration in open Lagars at 25°C.

Maturation for 14 months in French oak barriques.

Ageing potential:

6 Years

Awards:



Alcohol	Total acidity	Volatile acidity	Residual sugar	PH-value
15 %vol	5.6 g/l	0.82 g/l	6.3 g/l	3.79

Cofinanciado por:

