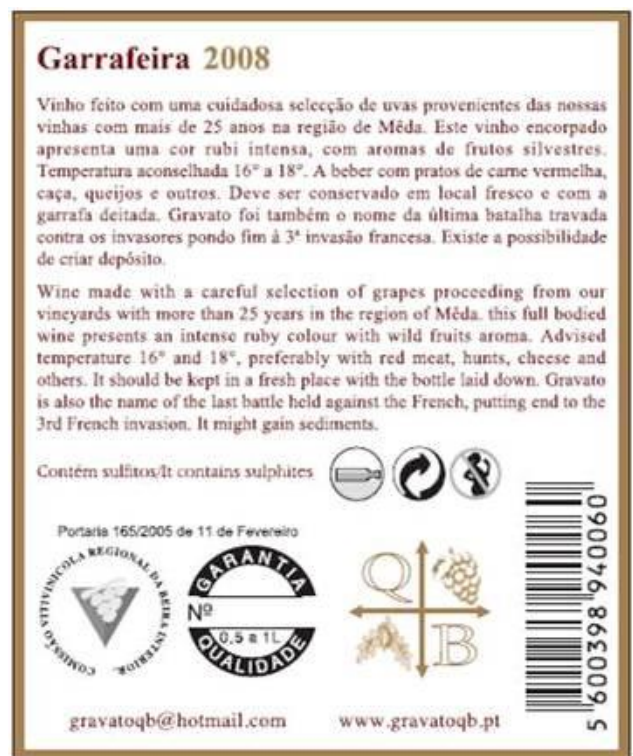




Gravato, Farm Wines.



TASTING NOTES:

Wine of deep red-violet colour, characterized for a varietal aroma very elegant and complex with distinction to the much matured red fruits as the blackberry and plum harmoniously blended with nuances of coconuts and spices. While the resting period in the bottle its aromatical characteristics are sharpened and enriched forming an intense and complex bouquet. To the mouth the excellent equilibrium that presents between the alcohol, the acidity and its tannins of great quality and well structured confer him a robust palate of high volume but still very elegant and great aromatical persistence.

GRAPE VARIETY:

Touriga Nacional

These grapes proceed from our best vines in the region of Mêda.

WINEMAKING:

The wine was vinified at our wine cellar at Quinta dos Barreiros, placed in the region of Mêda, the grapes were carefully selected from our best vineyards. After maturation rehearsals the harvest was done at the grapes ideal maturation stage – fenolic/aromatic/alcoholic/acid – and the grapes were took rapidly to the wine cellar where its vinification took place. After the stem removal, the fermentation and maceration had place with pumping-over in stainless steel vats at a controlled temperature of 25°C. Afterwards a post fermentative maceration of 8 days took place, in order to increase the polifenolic and aromatic extraction.

When the organoleptic balance was reached we proceeded to the separation of the finest wine (the one that's dropped from the vat) which is added in the right measure after careful testing.

After the malo/lactic fermentation the wine rested for one year during which its organoleptic quality was improved for the bottling. After the bottling there is a maturing time in the bottle at a controlled temperature of 15°C during 15 months, in order to achieve the appropriate *bouquet* and balance for its consumption.

HOW TO SERVE THE WINE & RECOMMENDED DISHES:

The “Gravato Touriga Nacional 2008 Garrafeira” can be served at 16/18 °C temperature, as well as at room temperature. We suggest the opening of the bottle 30 minutes before serving. Red meat dishes hunt or cheeses.

HARVEST & WINEMAKING DATA:

Country:	Portugal
Region:	Beira Interior
Winery:	Quinta dos Barreiros. Coriscada – Mêda
Winemaker/Producer:	Luis Schepers Roboredo
Denomination:	TOURIGA NACIONAL GARRAFEIRA 2008
Designation:	D.O.C
Type:	Red Wine
Composition:	100% Touriga Nacional
Harvested:	By hand, September 2008
Production:	6200 bottles
Volume per bottle:	75 cl
Alcohol:	13,5 % vol. (the bottle says 14%)
pH:	3,67
Total acidity:	5,7 g/l Sulphuric acid
Residual Sugar:	2,8 g/dm ³
Malo/Lactic Conversion:	100% natural
Color:	Deep red-violet
Wine Storage:	“TOURIGA NACIONAL” is ready for immediate consumption, but will have a positive evolvment the older the wine gets in the bottle. This wine has not been stabilized by the cold, therefore usually creates sediments. To be kept in a fresh environment and with the bottle lying down.
Release Date:	To be launched 2013



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Para mais informações contactar: Luís Roboredo: gravatoqb@hotmail.com