



QUINTA DAS
CARVALHAS

QUINTA DAS CARVALHAS TOURIGA NACIONAL



ABOUT THE WINE

Touriga Nacional is the most widely planted red grape variety at Quinta das Carvalhas, representing around 25 hectares of the total planted area. In this magnificent terroir, the Touriga Nacional planted with a northern sun exposure is very refined and elegant, with classic aromas of violet and great freshness. In contrast, the parcels of the same variety exposed to the south reveal structure, complexity, and rich aromas of citrus and bergamot.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After undergoing a meticulous manual selection, the bunches are destemmed, and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation of the must takes place in stainless steel vats at 24–26°C. The wine is aged in new and used French oak barrels for a period of 12 months before bottling.

WINE PROFILE

Quinta das Carvalhas Touriga Nacional is a complex wine with great varietal character, displaying classic aromas of violet, complemented by bergamot and citrus notes. Although intense and expressive, it reveals itself as a fresh and elegant wine, offering great pleasure when young and vibrant, while still surprising those who choose to wait for its bottle evolution.



Touriga Nacional



Red meats, rich tomato and spice-based sauces, and strong cheeses. For a vegetarian suggestion, dishes based on mushrooms, sautéed asparagus, and lentils.



The bottle should be stored horizontally, protected from light and heat. Serve at 14 to 16°C.



This wine is ready to drink, but it will evolve with ageing. Decanting is recommended.

