

# TOURIGA NACIONAL

## ADEGAMÃE

### 2013

750ML

#### WINE DATA SHEET

**Country** // Portugal

**Region** // Lisbon

**Vineyard Location** // Ventosa, Torres Vedras, Portugal

Slightly sloping vineyard

**Climate** // Atlantic

**Soil** // Limestone

**Type** // Red

**Grape Varieties** // Touriga Nacional

**Classification** // Vinho Regional (IGP Lisboa)

**Winemaking** // Manual harvest into 18kg boxes. Completely destemmed. Prefermentation maceration for 2 days. Fermentation under controlled temperature for 15 days. Post-fermentation maceration period of 10 days. 10 months ageing in new French oak barrels.

**Tasting Notes** // Deep ruby color. Floral aroma combining notes of violet and ripe fruit. Fine body, with both weight and structure. Rich and voluminous, its tannins lead to a long and persistent finish.

**Food Pairing** // Best paired with roast and cheese.

**Remarks** // Keep the bottle lying at a temperature of 16 °C. Serve at 16 °C.

**Alcohol Content** // 14,5%vol

**Total Acidity** // 5.14g/l

**pH** // 3.66

**Production** // 3000 Bottles of 0.75l

**Bottling | Launch** // October 2015

**Winemakers** // Anselmo Mendes and Diogo Lopes

#### Cardboard Box (6 x 0,75l)

|                   | Bottle | Box  | Pallet |                       |    |
|-------------------|--------|------|--------|-----------------------|----|
| Height (mm)       | 296    | 178  | 1550   | Nº of Bottles / Box   | 6  |
| Width (mm)        | 80     | 302  | 1200   | Nº of Boxes / Layer   | 11 |
| Depth (mm)        | 80     | 251  | 800    | Nº of Layers / Pallet | 8  |
| Net Weight (Kg)   | 0,75   | 4,5  | 396    | Nº of Boxes / Pallet  | 88 |
| Gross Weight (Kg) | 1,36   | 9,25 | 814    |                       |    |

Touriga Nacional Bottle 0,75l

**EAN** // 5600209865247

Cardboard Box (6 x 0,75l)

**ITF** // 65600209865249

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