



Sparkling Wine Touriga Nacional

Description:

This sparkling is produced from Touriga Nacional grape variety planted in vines from sandy and chalky-clay soils. It was harvested in the beginning of September to keep the acidity and to improve the quality of the grapes that are left in the vine to the production of red wine.

The first fermentation occurred in stainless steel vats under temperature control (no more than 18°C). After the collage and stabilization, the wine was bottled in the beginning of October to make the second fermentation, after which was made the *dégorgement*. It has flavours of violets and cherries. To be dished up with fish, shellfish or roasted meat.

